

Better Homes and Gardens Special Interest Publications®

# Christmas Baking

## 117 holiday recipes

Wake up to  
our best-ever  
coffee cakes

p. 66

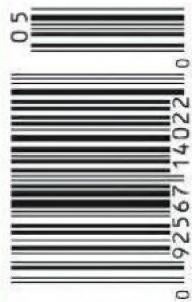
Delicious scones,  
pies, cakes,  
cinnamon rolls,  
doughnuts,  
& more!

Chocolate-Peppermint  
Cupcakes make a fun,  
festive centerpiece, p. 41



2010  
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Previously published  
as *Holiday Baking* 2009



## Santa doesn't have the only bag with gifts in it.

Turn your kitchen into a holiday workshop where budget-friendly gifts are easily spun together. We've gathered the best C&H® Sugar holiday recipes along with easy, clever homemade gift ideas to help you create lasting memories.



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### Gingerbread Men

- 3/4 cup firmly packed C&H® Golden or Dark Brown Sugar
- 1/2 cup butter or margarine, softened
- 2 eggs
- 1/4 cup molasses
- 3 1/4 cups all-purpose flour
- 2 teaspoons ginger
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon each: allspice, nutmeg, cinnamon and salt

Preheat oven to 350°F. Grease cookie sheets. Beat sugar and butter in large bowl until light and fluffy. Add eggs and molasses. Stir together remaining ingredients in medium bowl. Gradually add to sugar mixture until well blended. Refrigerate dough 1 hour or until easy to handle. On well-floured surface, roll out half of dough at a time to 1/8 inch thickness. Cut into desired shapes. Place on prepared cookie sheet. Bake 8-10 minutes. Cool on rack. Decorate with sugar icing as desired. Makes about 24 (5-inch) cookies.

**Icing:** Combine 3/4 cup plus 1 tablespoon C&H® Powdered Sugar, 1 tablespoon milk, and food coloring as desired.

# contents



20



35



98



ON THE COVER:  
Chocolatey Peppermint Cupcakes,  
recipe, page 41  
photo: Jason Donnelly  
food styling: Greg Luna

## 8 10 Secrets Great Bakers Don't Share

Learn tips and techniques to take your baking to amazing new levels.

## 16 What's Kuchen?

Sweet, tender coffee and dessert cakes—brought to America by German immigrants—will be what's cookin' when you try these recipes.

## 22 Morning Glories

Enjoy breakfast pastries in all their glory, from cinnamon rolls to coffee cake.

## 32 Ooey-Gooey Chocolate + Caramel Cookies

Get ready to fixate on the marriage of innocently sweet, buttery, chewy caramel and seductive, melt-on-the-tongue chocolate.

## 38 Filled with Care

The little cuties of the baking world, cupcakes are more complex than they appear. Each of these examples has a surprise inside—a fabulous filling.

## 44 Happy Accident: Browned Butter

Some of the most scrumptious flavors have come about by accident. The rich, caramel flavor of butter left too long on the stove is one of them.

# contents

52

## Sticky Business

A sticky miracle of nature, honey buzzes its sweet goodness into holiday-special cookies, cakes, and pies.

62

## Crème de la Crème

No need to dine at a swanky restaurant when you can create silky, rich crème brûlée in your own kitchen.

66

## Rise and Shine

The season's most sensational solution for holiday mornings: easy-to-make dishes you assemble the night before then pop in the oven in the morning.

74

## Savory Scones

These scone variations, assertive with flavors of herbs, olives, and cheese, are best served hot along with robust wintertime soups.

82

## Lighter than Air

Becoming a culinary star is easier than ever when you whip up one of these lofty, ethereal soufflés.



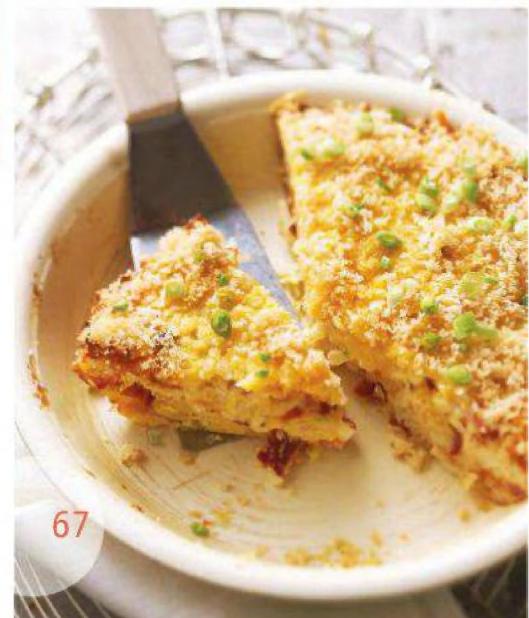
95



47



89



67

88

## Let's Do Doughnuts

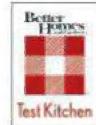
They're everybody's favorite indulgence, the sweet we claim never to eat. Go ahead and satisfy those doughnut cravings with these make-at-home recipes.

94

## Extraordinary Strudel

Choose a mouth-watering filling to enclose in thin, crisp, buttery layers of phyllo dough.

- 6 From the Editor
- 10 News From the Pantry
- 98 Recipe Index

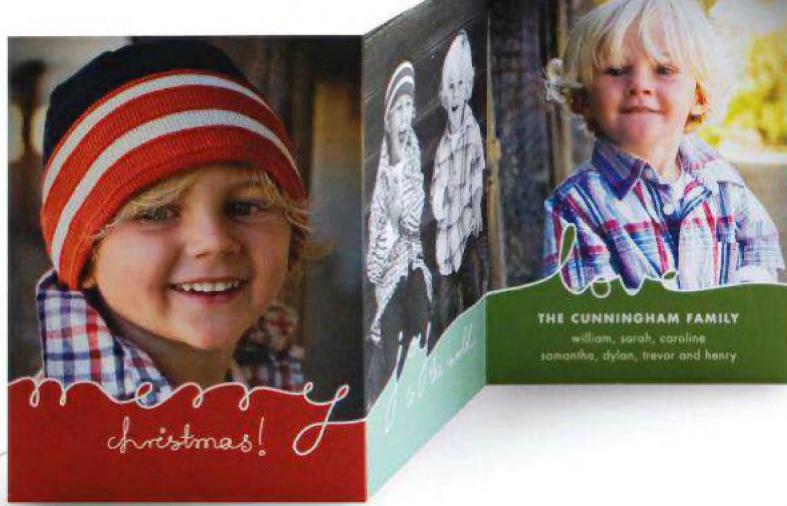


This seal assures you that every recipe in this issue of *Christmas Baking* magazine has been tested in the Better Homes and Gardens' Test Kitchen. This means each recipe is practical and reliable and meets our high standards of taste appeal.

# Some cards stay on the mantel a little bit longer.

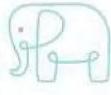
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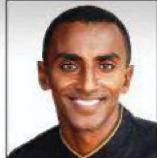




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## COMING SOON!

Exclusive recipes from Marcus Samuelsson,  
chef/owner of Red Rooster restaurant.



### Recipes

Pleasers for picky eaters, nutritious recipes for the whole family and everything in between.



### Tips & Articles

Tips/information on nutrition and healthy habits, along with tricks for you to share with your kids like using lemon juice to make invisible ink.



### Videos

How-to videos: step-by-step instructions for helping you teach kids egg cracking, measuring, stove safety and more.



### Games

Blast off into outer space to learn about the USDA Food Guide Pyramid or join the action at Berwyn's Deli.

With just one whiff, the aroma of a favorite childhood cookie or pie can send us whirling back to holidays past.

That's the sweetest thing about baking at Christmastime—it's a simple but powerful way to stir up fond memories, all while making new ones!

Though a scientific connection exists between scent and nostalgia, we like to think of it simply as baking inspiration that drives us to fill our tables with foods we love—giving rise to reminiscences. And most importantly, baking helps make the holidays joyous for friends and family. So not only do we receive countless smiles, we also get to indulge in the tasty results of our efforts. What better gifts could a baker ask for?

Let this issue of Christmas Baking encourage you to create a few new memories. With dozens of indispensable tips and ideas, we hope time in the kitchen is spent stress-free and is more enjoyable than ever. Here's to the magic of baking—and to memories that will last a lifetime!

Warmly,  
The Editors





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This nationwide program provides fresh, farm-grown Christmas trees to the families who spend their holidays separated from loved ones serving our country. To date, the Christmas Spirit Foundation® has provided more than 66,000 free Christmas trees to U.S. troops at bases in 17 countries. Help us keep the spirit going with a \$35 or \$55 donation.

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# 10 Secrets Great Bakers Don't Share

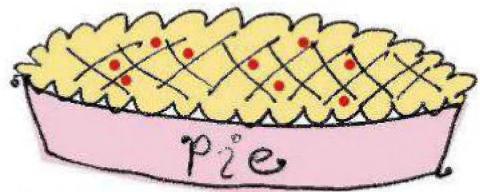
They're usually a pretty possessive bunch—amazing bakers tend to keep the good stuff to themselves. But we begged and begged and, in the process, bagged these great tips for you.



## Crumb Coat

A crumb coat—applying a very thin layer of icing to a cake and refrigerating it before adding the final coat—is akin to wearing a slip under a clingy dress to make the dress smooth and silky. It will control unruly crumbs and give your cakes a professional appearance.

1



2

## Crusty Crusts

To prevent juicy fruit pies from making the bottom crust wet and gooey, simply sprinkle a tablespoon of all-purpose flour on the crust and smooth the flour over the entire crust surface with your fingers before adding the filling.

## Bouquet of Fresh Flour

Although we think of flour as a shelf staple, it's not. If you have flour that has been on the shelf since last season's baking, it may have an "off odor" that will ruin this year's baked goods. Unless you

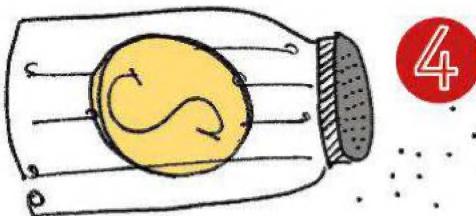
bake frequently, store flour in an airtight bag in the refrigerator and bring it to room temperature before using.



3

## Simple as Salt

A few additional grains of salt can take what you're baking from so-so to sensational. This elemental ingredient has the power to enhance the taste of baked goods, deepen and unite flavors, balance acidity and sweetness, and create a divine state of equilibrium. The tiniest extra pinch—not even an eighth of a teaspoon—is all it takes.



4

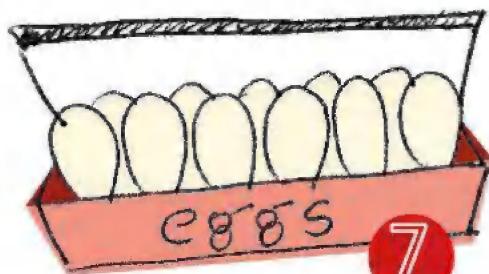
## Delightful Dollops

When whipping cream, there's a fine line between making soft, billowy peaks and overdoing it to the point that butter forms. Use a mixer for the bulk of the work, but once the cream has thickened, finish whipping by hand with a wire whisk to achieve the perfect texture.



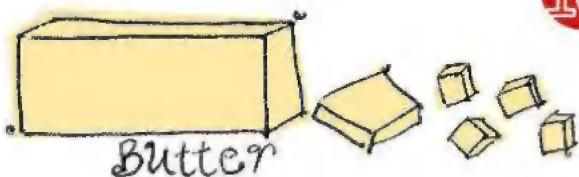
## Rack Them Up

The quality of your baked goods is greatly affected by where they are positioned in the oven. In general, bake cookies, pies, and soufflés in the bottom third of the oven. Bake cakes, cream puffs, croissants, and brioches on the middle rack, and bake puff pastry items in the upper third.



## Hardworking Eggs

Eggs separate most cleanly when they are cold but, in general, bring eggs to room temperature before using. Eggs at room temperature have lower surface tension, which means that they will aerate—or bubble and foam—much more efficiently. This, in turn, will result in foods with a lighter, loftier texture. In a rush? Just put the refrigerator eggs in warm water for a few minutes to take off the chill.

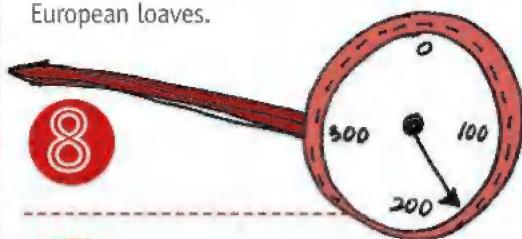


## 10 Butter Up

The temperature of butter is critical to the success of your recipes. Butter that is too soft makes greasy, spread-out cookies. The best way to ready butter for baking is to remove it from the refrigerator, cut it into  $\frac{1}{2}$ -inch pieces, and beat it with a mixer until soft and smooth.

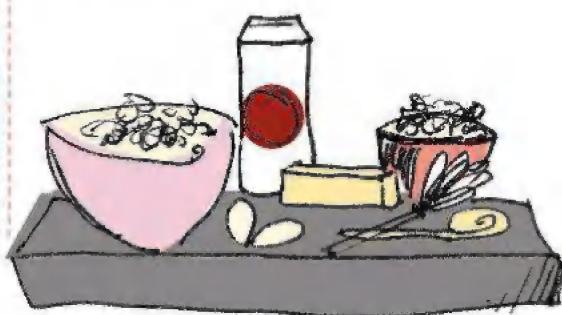
## Take Its Temp

Thumping yeast breads on the bottom and listening for a hollow sound is one way to determine doneness. Even better, an instant-read thermometer inserted into the center of the loaf from the side guarantees perfection. Look for an internal temperature of 185°F for sweet breads, 190°F for soft breads, and 200°F for crusty European loaves.



## Place and Bake

*Mise en place* [meez-on-PLAHS], a French culinary term, refers to the practice of putting everything in its place, or having all ingredients assembled and ready at the start. If you—like this editor—have become absentminded when adding ingredients to your baked goods, try this: Assemble all recipe ingredients on your baking sheet. As they are used, remove them from the sheet. When your recipe is ready, your baking sheet should be bare.



# News from the Pantry

**Perfect Pie Plates** Count on Emile Henry to make mundane things beautiful, as the company did with its *Couleurs* Collection of fluted pie dishes. See the collection at [mykitchencollage.com](http://mykitchencollage.com) or [emilehenryusa.com](http://emilehenryusa.com).



**> Pumpkin Pan** With a 12-cup batter capacity, Chicago Metallic's Lift & Serve Mini Pumpkin Cheesecake Pan makes a dozen pumpkin-shaped cheesecakes that pop right out of the pan. Available on [amazon.com](http://amazon.com).

**>> Brownies on the Edge** When it comes to brownies, who doesn't covet a chunk with edges? The Edge Brownie Pan ensures that everyone gets an outside piece. Go to [bakersedge.com](http://bakersedge.com).



## 100 Best Cookies

Peruse our 100 best cookie recipes, all in one (free) place, and find a new cookie every day. PLUS: Check out our fun Create-a-Cookie tool (below).

[BHG.com/100cookies](http://BHG.com/100cookies)



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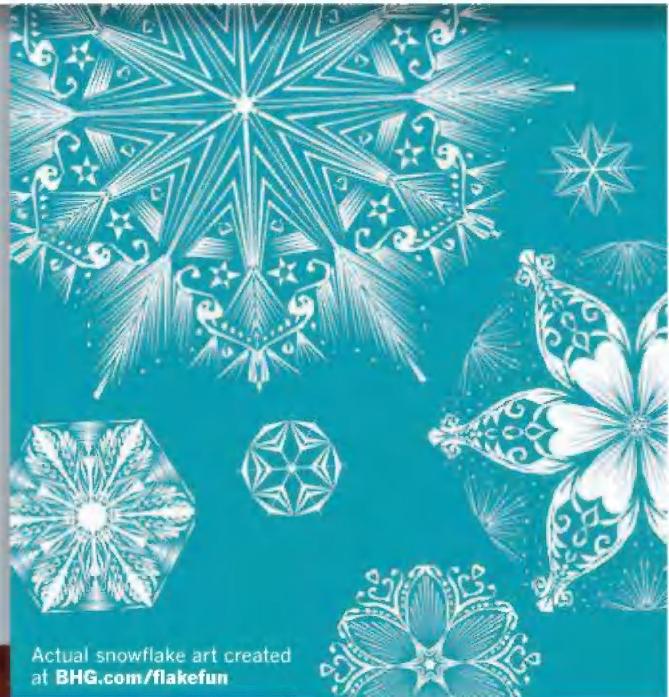
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## Good idea!

Vanilla beans are too expensive to throw away after one use. Thankfully, spent beans continue to release their fragrance and flavor long after their initial use.

\* **ONCE BEANS HAVE BEEN USED** for one infusion, rinse and dry them carefully. Store in a tightly sealed glass container in a cool, dark place. When stored properly, vanilla beans can be reused for as long as they hold their scent.

\* **MAKE VANILLA SUGAR.** Bury a used vanilla bean in 4 cups of granulated or powdered sugar. In a week, lovely vanilla-scented sugar will be ready for sweetening fruit, desserts, or coffee.

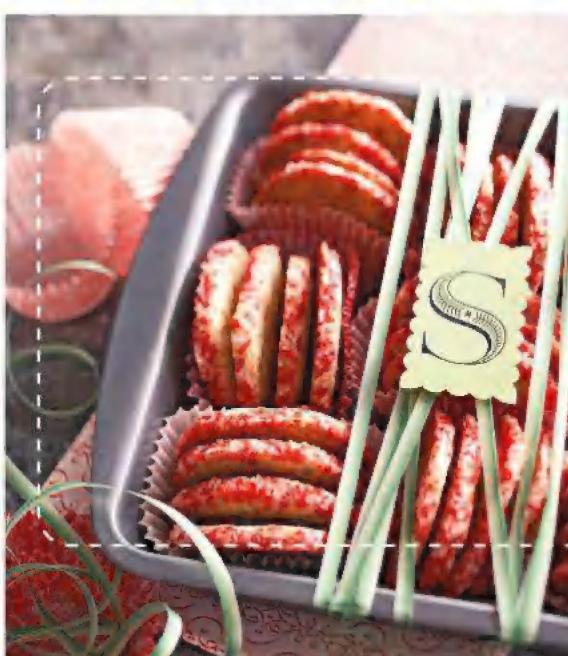
\* **IMMERSE A SPENT BEAN** in a pint of fresh half-and-half. Refrigerate for one week, then enjoy adding the rich vanilla-flavor cream to coffee or oatmeal.



**Draw & Decorate** Pastry bags might do the trick, but, boy, they can be tricky to use. The Cuisipro's Food Decorating Pen is a smart little tool that puts you in control. At retailers nationwide and on [amazon.com](http://amazon.com).



**Write Stuff** Write on the wide bands of these handsome ribbed-glass storage jars, then erase and write on them again when you refill them. See [typhoonplus.com](http://typhoonplus.com) for store locations nationwide.



**Colorful Cappuccino** Imported from Switzerland, these striking handcrafted espresso and cappuccino cups boast triple-fired glazes in a variety of vibrant, contemporary colors. Shop at [terrakeramik.com](http://terrakeramik.com).



**Spiced Just Right** The clever Chef'n SpiceShot Spice Dispenser releases  $\frac{1}{4}$  teaspoon of spice in a single, one-handed shot. The easy-fill top doubles as a pour spout. Search for it on [thefind.com](http://thefind.com).

## Give a Gift

Plain no more, a utilitarian cake pan dresses up your holiday cookies. Place cookies in cupcake liners for stability in the pan.

**Sweet Notes** Nostalgic, whimsical, and bound to encourage smiles, note cards from Pie Bird Press are created by hand on an antique letterpress, and they make perfect gifts for bakers. See more at [piebirdpress.etsy.com](http://piebirdpress.etsy.com).



## Kid Fun!

All you need is a cake mix, some ready-made icing, and a few simple garnishes to set the scene for this fun holiday baking project for kids large and small.

\* **STEP ONE** Bake cupcakes in three sizes: jumbo, standard, and miniature. Follow directions on box, adjusting baking times as needed according to size. For each snowman, prepare two jumbo cakes and one each of the standard and mini sizes.

\* **STEP TWO** Frost all cupcakes. Sprinkle generously with coconut. Anchor one jumbo cake to a plate with a dollop of icing. Anchor the next jumbo cake to the first by placing it on its side on another dollop of icing. Repeat with the standard-size cake and the miniature cake.

\* **STEP THREE** To make the snowman's hat, anchor a cream-filled chocolate cookie to the head with frosting. Top the cookie with a chocolate-dipped marshmallow. Create a face with mini chips and jimmies; use pretzel sticks for arms.



**Make & Take Mocha** Looking for an easy last-minute gift? Package this mocha drink mix in clear cellophane bags and tie with festive ribbon. Include instructions so your java-loving friends can whip up this comfort in a cup. In a medium bowl, combine  $\frac{3}{4}$  cup powdered nondairy creamer,  $\frac{1}{3}$  cup packed brown sugar,  $\frac{1}{2}$  cup instant coffee crystals, and  $\frac{2}{3}$  cup miniature semisweet chocolate pieces. Store mixture in a tightly covered container. To serve, pour  $\frac{2}{3}$  cup hot water in a blender. Add  $\frac{1}{4}$  cup of the mix. Cover tightly; blend until well combined and frothy. (Or beat with a wire whisk or electric mixer.) If desired, top with shaved chocolate. Makes 2 servings.

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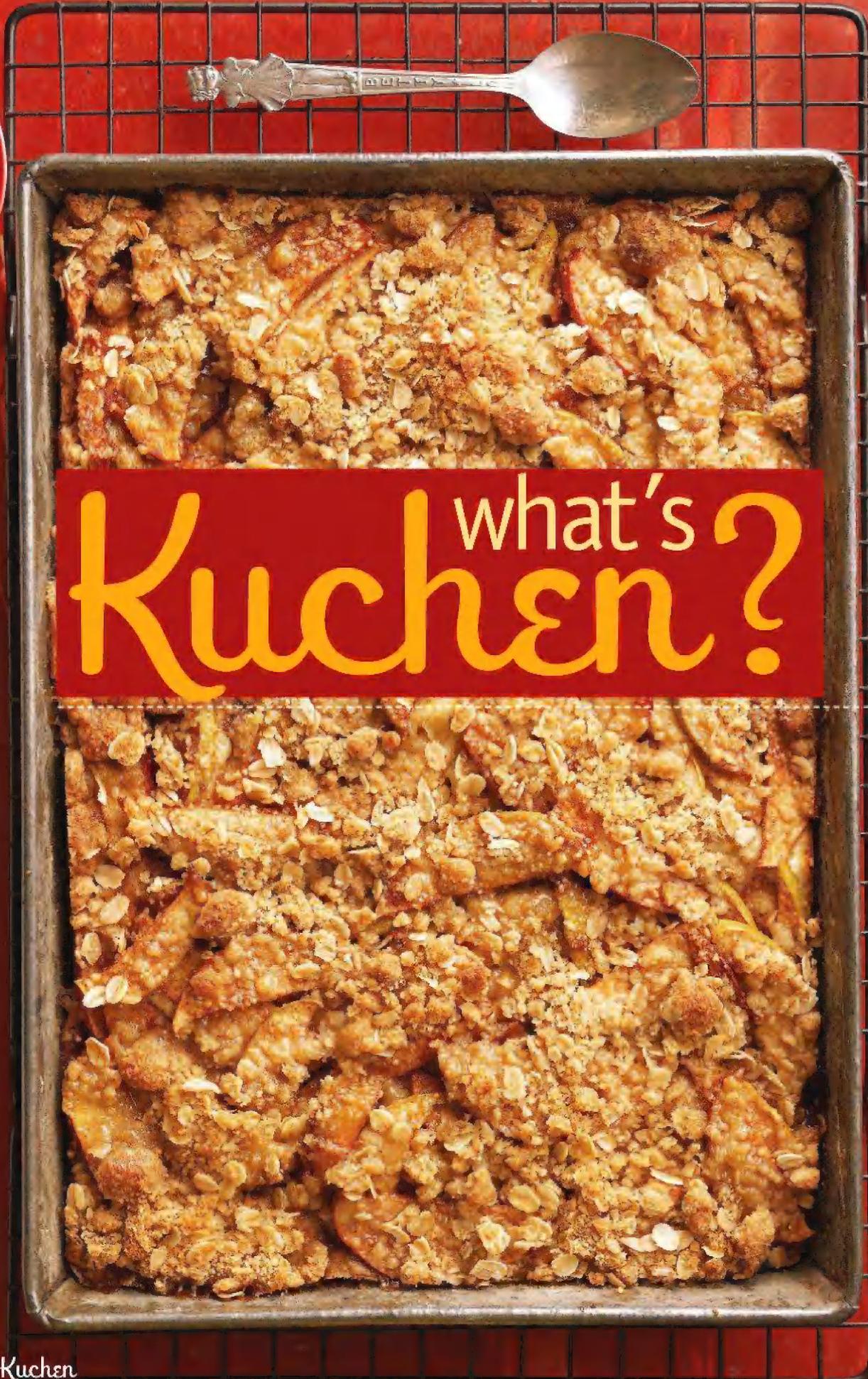
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**Kuchen?**

Apple Kuchen

There's nothing dainty about kuchen (pronounced KOO-ken). Even if you searched through a thousand pages in a hundred church cookbooks, you wouldn't find a single kuchen that made you feel as if you must nibble it with your pinky finger in the air.

Kuchen—the pride of German farm wives whose hardworking immigrant families turned the upper Midwest's stony black soil into amber fields of grain—is a hearty, rustic, belly-filling pastry.

Mix up one of these easy-to-make recipes, bring out the forks, call on the big appetites, and pull a fabulously fragrant old-world kuchen from your oven this holiday season.

photos: Blaine Moats | food styling: Dianna Nolin



## Apple Kuchen

Try one of the new varieties of apples in this kuchen. We especially like it topped with fragrant Lady Alice apples.

Prep: 40 minutes Rise: 1 hour Bake: 30 minutes Cool: 30 minutes Oven: 375°F

2 1/4 cups all-purpose flour  
1 package active dry yeast  
1/2 cup milk  
1/2 cup granulated sugar  
1/4 cup butter  
1/2 teaspoon salt  
2 eggs  
4 medium baking apples, peeled, if desired; cored; and sliced (1 1/3 pounds; about 4 cups)  
1/3 cup packed brown sugar  
1 tablespoon quick cooking tapioca, crushed  
1 tablespoon lemon juice  
1 teaspoon apple pie spice  
Crumb Topping  
Cream Cheese Topper

1. Grease a 13x9x2-inch baking pan; set aside. In a large bowl, combine 1 cup of the flour and the yeast; set aside.

2. In a small saucepan, heat and stir milk, granulated sugar, butter, and salt just until mixture is warm (120°F to 130°F) and butter almost melts. Add milk mixture and eggs to flour mixture. Beat with an electric mixer on low to medium speed for 30 seconds, scraping sides of bowl constantly. Beat on high speed for 2 minutes or until smooth. Beat in as much of the remaining flour as you can with the mixer. Stir in any remaining flour to make a stiff batter.

3. Spread batter into the prepared baking pan. In another large bowl, combine apples, brown sugar, tapioca, lemon juice, and apple pie spice. Place apple mixture on top of the batter. Sprinkle with Crumb Topping. Cover and let rise in a warm place for 1 hour.

4. Bake in a preheated 375°F oven for 30 minutes or until top is browned and apples are tender. Cool on a wire rack for 30 minutes. Cut into 12 pieces and serve warm or at room temperature with a dollop of Cream Cheese Topper on each piece. Makes 12 servings.

**Crumb Topping:** In a medium bowl, combine 1/2 cup all-purpose flour and 1/2 cup packed brown sugar. Using a pastry blender, cut in 3 tablespoons butter until mixture resembles coarse crumbs.

**Cream Cheese Topper:** In a small bowl, beat one 8-ounce package softened cream cheese with an electric mixer until smooth. Beat in 2/3 cup whipping cream and 2/3 cup powdered sugar.



## Cherry Cheesecake Kuchen

Prep: 35 minutes Rise: 1 hour Bake: 45 minutes  
Cool: 1½ hours Chill: 4 hours Oven: 350°F

2½ cups all-purpose flour  
1 package active dry yeast  
½ cup milk  
½ cup sugar  
¼ cup butter  
½ teaspoon salt  
2 eggs  
1 8-ounce package cream cheese, softened  
1 8-ounce carton dairy sour cream  
¼ cup sugar  
1 tablespoon all-purpose flour  
½ teaspoon vanilla  
1 egg, lightly beaten  
½ teaspoon finely shredded lemon peel  
1 21-ounce can cherry pie filling  
½ teaspoon almond extract  
Cherry pie filling (optional)  
Chopped white chocolate (optional)

1. Grease a 9-inch springform pan; set aside. In a large bowl, combine 1¼ cups of the flour and the yeast; set aside.

2. In a small saucepan, heat and stir milk, ½ cup sugar, butter, and salt just until mixture is warm (120°F to 130°F) and butter almost melts. Add milk mixture and 2 eggs to flour mixture. Beat with an electric mixer on low to medium speed for 30 seconds, scraping side of bowl constantly. Beat on high speed 3 minutes. Beat in as much remaining flour as you can with mixer. Stir in remaining flour.

3. Transfer dough to prepared pan; spread evenly (dough will be sticky). Cover and let rise in a warm place until double in size (about 1 hour).

4. In a medium bowl, combine cream cheese, sour cream, ¼ cup sugar, 1 tablespoon flour, and vanilla. Beat with an electric mixer on medium speed until smooth. Stir in 1 egg and lemon peel; set aside. In another bowl, stir together pie filling and almond extract. Spoon cherry mixture over dough in pan. Spoon cream cheese mixture over cherry mixture, spreading evenly.

5. Bake in a preheated 350°F oven for 45 minutes or until center appears set when gently shaken. Cool in pan on a wire rack for 30 minutes. Using a small sharp knife, loosen crust from side of pan; cool for 1 hour. Cover and chill at least 4 hours before serving. Remove springform part of pan just before serving. If desired, spoon additional cherry pie filling on top and garnish with white chocolate. Makes 12 to 16 servings.

If you use dried plums for this kuchen roll, place them in a small bowl and cover them with boiling water. Let stand 5 minutes. Drain and chop.

## Plum-Almond Kuchen Roll

Prep: 1 hour Rise: 1½ hours Bake: 20 minutes

Cool: 45 minutes Oven: 375°F

4½ to 5 cups all-purpose flour  
 1 package active dry yeast  
 1 cup milk  
 ½ cup granulated sugar  
 ⅓ cup butter  
 ½ teaspoon salt  
 2 eggs  
 1 cup packed brown sugar  
 ⅓ cup all-purpose flour  
 ⅓ cup butter  
 2 cups chopped pitted fresh plums or 1 cup pitted dried plums (see tip above)  
 ¼ teaspoon almond extract  
 Butter Icing  
 2 tablespoons sliced almonds, toasted (optional)

**1.** In a large bowl, combine 2 cups of the flour and the yeast; set aside. In a small saucepan, heat and stir milk, granulated sugar, ⅓ cup butter, and salt just until mixture is warm (120°F to 130°F) and butter almost melts. Add milk mixture and eggs to flour mixture. Beat with an electric mixer on low to medium speed for 30 seconds, scraping side of bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can.

**2.** Turn dough out onto a floured surface. Knead in enough remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape dough into a ball. Place dough in a lightly greased bowl, turning once to grease surface. Cover and let rise in a warm place until double in size (1 to 1½ hours).

**3.** Punch dough down. Turn out onto a lightly floured surface. Divide in half. Cover with a clean kitchen towel and let rest 10 minutes. Lightly grease a large baking sheet; set aside. For filling, in a medium bowl, stir together brown sugar and ⅓ cup flour. Using a pastry blender, cut in ⅓ cup butter until mixture resembles coarse crumbs. Stir in plums and almond extract.

**4.** Roll each dough half into a 14×8-inch rectangle. Sprinkle filling over dough, leaving 1 inch unfilled along one long side. Roll up each



rectangle, starting from the filled long side. Pinch dough to seal seams and ends. Place rolls on prepared baking sheet. Cover and let rise in a warm place until nearly double in size (about 30 minutes).

**5.** Bake in a preheated 375°F oven for 20 to 25 minutes or until loaf is golden and sounds hollow when lightly tapped. Cool on a baking sheet on a wire rack for at least 45 minutes. Spread Butter Icing over each loaf. If desired, sprinkle with almonds. Slice to serve. Makes 2 loaves (12 servings each).

**Butter Icing:** In a small bowl, combine 3 tablespoons softened butter and 1 teaspoon vanilla. Gradually stir in 2 cups powdered sugar. Stir in 1 to 2 tablespoons milk, 1 teaspoon at a time, to make of spreading consistency. Makes about ¾ cup.

## kinds of KUCHEN

Kuchen means "cake." The name is used loosely and is accepted terminology for five distinct cakes. The most common versions are:

### Blueberry-Peach Custard Kuchen

*Frozen fruit works much better than fresh fruit for this kuchen, which makes it an easy-to-accomplish winter treat.*

**Prep:** 30 minutes **Rise:** 45 minutes **Bake:** 45 minutes

**Cool:** 30 minutes **Oven:** 375°F

2 1/4 cups all-purpose flour  
1 package active dry yeast  
1/2 cup milk  
1/2 cup sugar  
1/4 cup butter  
1/2 teaspoon salt  
2 eggs  
1 cup sliced and peeled fresh peaches or frozen unsweetened peach slices, thawed  
1 cup fresh blueberries or frozen blueberries, thawed  
1 egg, lightly beaten  
2 tablespoons sugar  
1/2 teaspoon vanilla  
1/8 teaspoon ground nutmeg  
1/8 teaspoon salt  
1/2 cup half-and-half or light cream

1. Grease a 9-inch pie plate; set aside. In a large bowl, combine 1 cup of the flour and the yeast; set aside.

2. In a small saucepan, heat and stir milk, 1/2 cup sugar, butter, and 1/2 teaspoon salt just until mixture is warm (120°F to 130°F) and butter almost melts. Add milk mixture and 2 eggs to flour mixture. Beat with an electric mixer on low to medium speed for 30 seconds, scraping side of bowl constantly. Beat on high speed for 2 minutes or until smooth. Beat in as much of the remaining flour as you can with the mixer. Stir in any remaining flour to make a stiff batter.

3. Spread batter into prepared pie plate. Top with peach slices and blueberries. Cover and let rise in a warm place until nearly double in size (about 45 minutes).

4. In a medium bowl, combine 1 egg, 2 tablespoons sugar, vanilla, nutmeg, and 1/8 teaspoon salt. Whisk in half-and-half. Pour over fruit.

5. Place kuchen in a preheated 375°F oven over a baking sheet. Bake for 45 to 55 minutes or until golden brown. Cool on a wire rack 30 minutes or cool completely and chill. Makes 10 servings.

### Cinnamon Streusel Kuchen

*(Pictured on page 17.)*

**Prep:** 25 minutes **Rise:** 1 hour **Bake:** 30 minutes

**Cool:** 30 minutes **Oven:** 375°F

3 1/3 cups all-purpose flour  
1 package active dry yeast

- ★ A thick, cakey crust topped with sweet custard (usually vanilla-flavored)
- ★ A sweet log of pastry filled with fruit then rolled, baked, and sliced
- ★ Like a coffee cake, with veins of cinnamon streusel swirled into the batter
- ★ Like a cheesecake, but with a layer of sweet yeast crust beneath a creamy cheesecake filling and a red fruit topping
- ★ A thinner, cake-like crust, most commonly topped with apples and drizzled with white icing

3/4 cup milk  
3/4 cup granulated sugar  
1/2 cup butter  
1/2 teaspoon salt  
3 eggs  
1/2 cup packed brown sugar  
1/4 cup butter, softened  
2 teaspoons ground cinnamon  
1 cup chopped walnuts or pecans, toasted  
**Cream Cheese Icing**

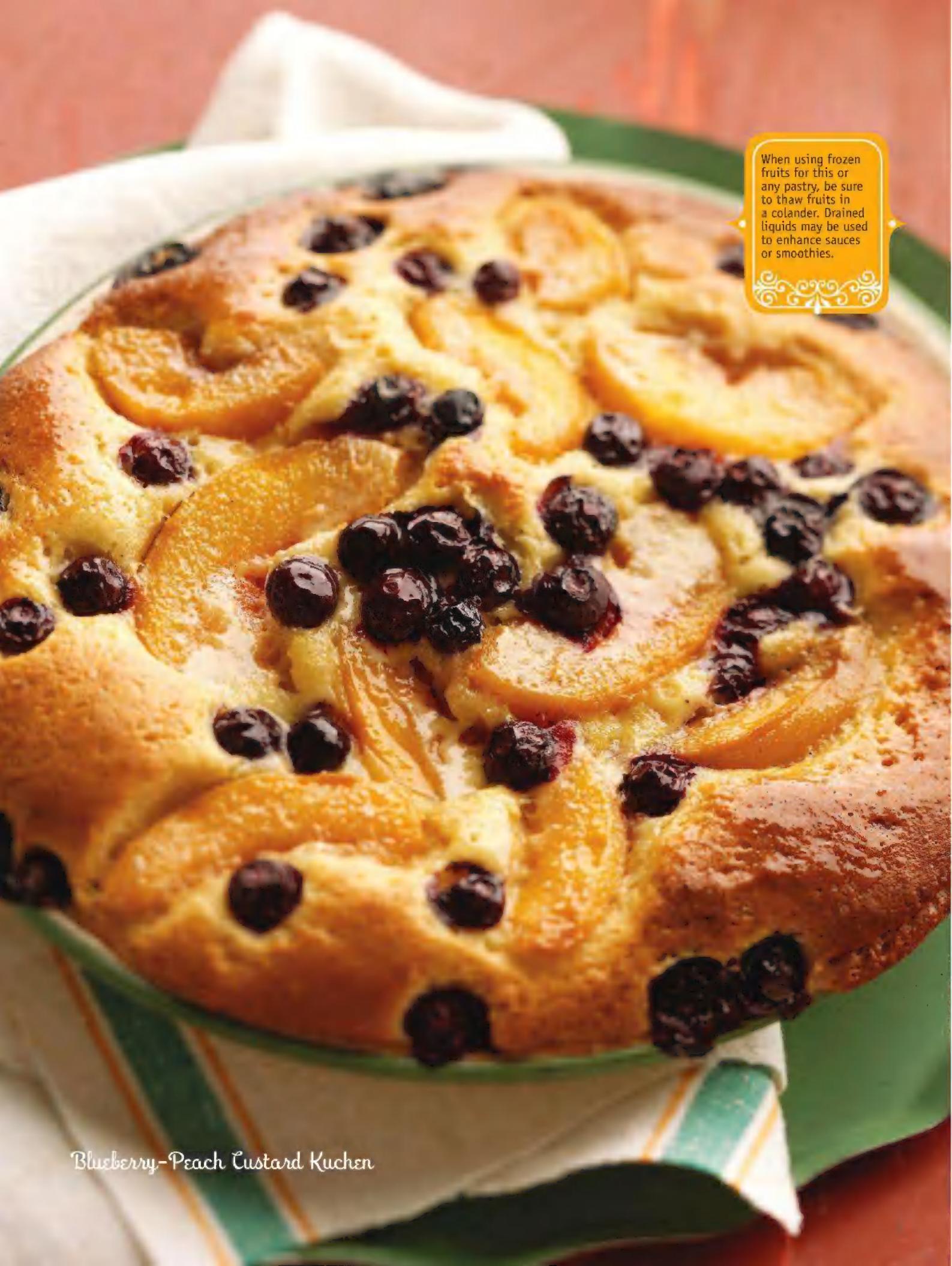
1. Grease a 9×9×2-inch baking pan; set aside. In a large bowl, combine 1 cup of the flour and the yeast; set aside.

2. In a small saucepan, heat and stir milk, granulated sugar, 1/2 cup butter, and salt until mixture is warm (120°F to 130°F) and butter almost melts. Add milk mixture and eggs to flour mixture. Beat with an electric mixer on low to medium speed for 30 seconds, scraping side of bowl constantly. Beat on high speed for 2 minutes or until smooth. Beat in as much of the remaining flour as you can with the mixer. Stir in any remaining flour to make a stiff batter.

3. Spoon half of the batter into prepared baking pan. In a small bowl, stir together brown sugar, 1/4 cup butter, and cinnamon. Stir in walnuts. Spoon nut mixture over batter in pan. Drop remaining batter by spoonfuls over nut mixture. Cover and let rise in a warm place until double in size (about 1 hour).

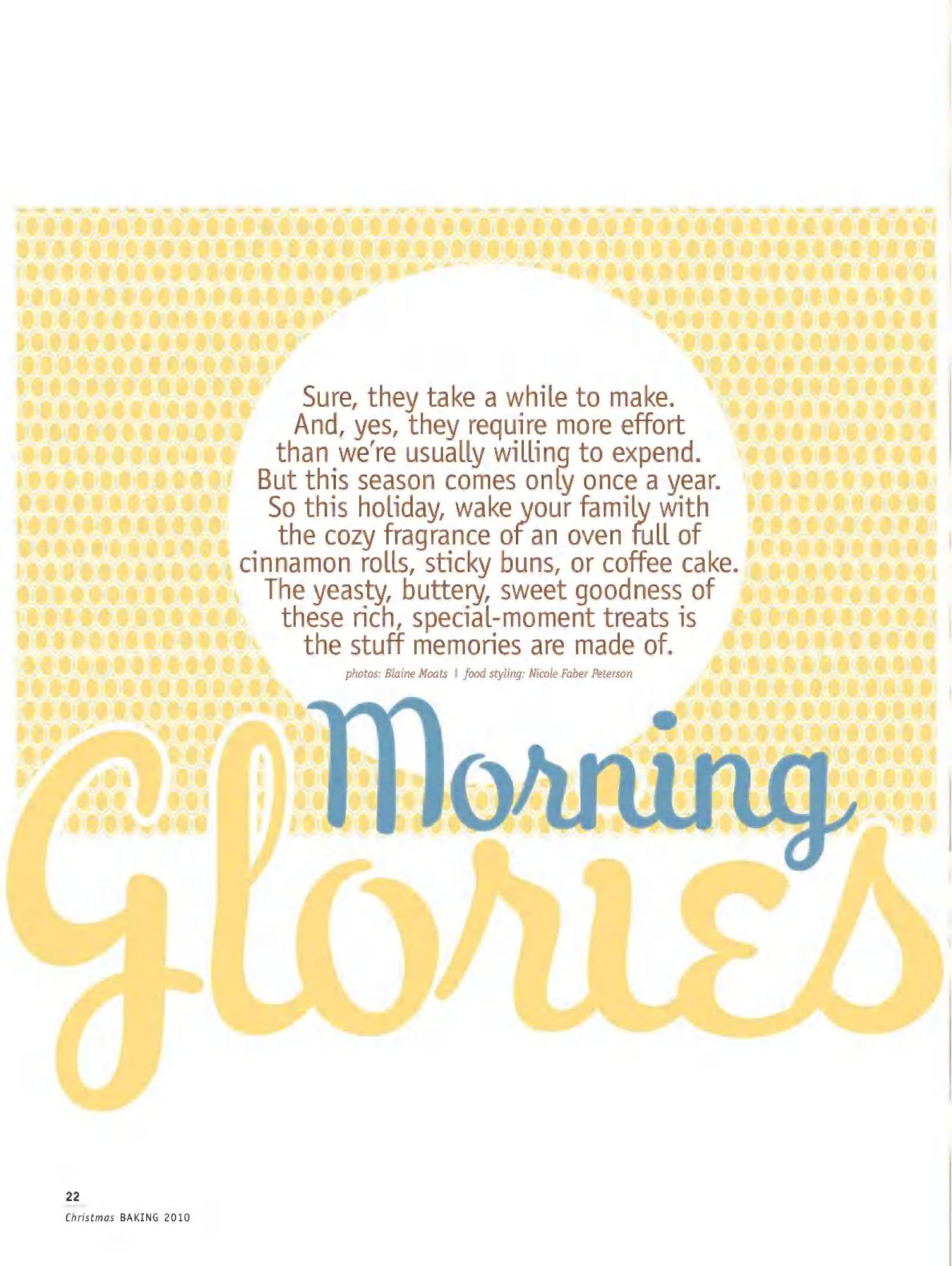
4. Bake in a preheated 375°F oven for 30 minutes or until golden brown. Cool on a wire rack 30 minutes. Spread with Cream Cheese Icing. Makes 12 servings.

**Cream Cheese Icing:** In a small bowl, combine one 3-ounce package softened cream cheese with 2 tablespoons softened butter and 1 teaspoon vanilla. Beat with an electric mixer until combined. Gradually beat in 2 1/2 cups powdered sugar until smooth. Beat in enough milk, 1 teaspoon at a time, to make of spreading consistency. Makes 1 1/4 cups.



When using frozen fruits for this or any pastry, be sure to thaw fruits in a colander. Drained liquids may be used to enhance sauces or smoothies.

Blueberry-Peach Custard Kuchen



Sure, they take a while to make.  
And, yes, they require more effort  
than we're usually willing to expend.  
But this season comes only once a year.  
So this holiday, wake your family with  
the cozy fragrance of an oven full of  
cinnamon rolls, sticky buns, or coffee cake.  
The yeasty, buttery, sweet goodness of  
these rich, special-moment treats is  
the stuff memories are made of.

photos: Blaine Moats | food styling: Nicole Faber Peterson

# Morning Glories



Our Best-Ever Cinnamon Rolls  
{recipe, page 98}

## spice cabinet WORKHORSE

Second only to pepper on America's list of favorite spices, cinnamon finds its way into the majority of our traditional holiday sweets. Yet it's hardly a common spice. Cinnamon is the inner skin of a fragrant bark that grows in just a few tropical climates and only on trees that are 25 to 30 years old.

Although supermarket shelves usually contain only one choice of cinnamon, there are actually three distinct varieties of the sweet, warm spice.

- \* **Cassia cinnamon** is the potent cinnamon most Americans are familiar with. There are two forms. **Korintje** is the smooth, mellow cinnamon responsible for the aroma most of us have known since childhood. Premium **Vietnamese cinnamon** is intense and assertive, with a heat reminiscent of Red Hots candy.
- \* **Ceylon cinnamon**, also called true cinnamon, is the cinnamon in Mexican chocolate. Its flavor is complex but delicate and subtly citrusy.



Spectacular  
Cinnamon-Almond Ring

Get the kids in on this easy treat. They'll love coating the biscuit pieces as much as everyone will love tasting its cinnamon-sugar-butter flavors.

## Spectacular Cinnamon-Almond Ring

Tied with a festive ribbon, this wreath makes a gorgeous gift from the kitchen. Make one for family and another for friends.

Prep: 45 minutes Rise: 1 3/4 hours

Bake: 50 minutes Oven: 350°F

5½ to 6 cups all-purpose flour  
2 packages active dry yeast  
1 cup milk  
½ cup water  
½ cup butter, cut up  
3 tablespoons sugar  
1 teaspoon salt  
2 eggs, lightly beaten  
2 teaspoons finely shredded lemon peel  
2 teaspoons finely shredded orange peel  
2 cups sliced almonds  
6 tablespoons butter, softened  
2/3 cup sugar  
1 tablespoon ground cinnamon  
Powdered Sugar Icing

1. In a large bowl, combine 2 cups of the flour and the yeast. In a medium saucepan, heat and stir milk, water, ½ cup butter, 3 tablespoons sugar, and salt until mixture is warm (120°F to 130°F) and butter almost melts. Add milk mixture to flour mixture along with the eggs, lemon peel, and orange peel. Beat with an electric mixer on low to medium speed for 30 seconds, scraping side of bowl constantly. Beat on high speed for 3 minutes. Using a spoon, stir in 1 cup of the sliced almonds and as much of the remaining flour as you can.

2. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape dough into a ball. Place dough in a lightly greased bowl, turning once to grease surface of the dough. Cover; let rise in a warm place until nearly double in size (about 1 hour).

3. Punch dough down. Turn out onto a lightly floured surface. Cover; let rest for 10 minutes. Meanwhile, lightly grease a 10-inch fluted tube pan; set aside.

4. For filling, combine the 6 tablespoons softened butter, 2/3 cup sugar, and cinnamon in a small bowl.



## Ooey-Gooey Monkey Bread

{recipe, page 26}

5. Roll dough into a 20×12-inch rectangle. Spread filling evenly over dough to within ½ inch of edges. Roll up rectangle, starting from a long side; seal seam. Carefully place dough, seam side down, in prepared pan, bringing ends together to form ring. Cover and let rise in a warm place until nearly double in size (about 45 minutes).

6. Bake in a preheated 350°F oven for 50 to 55 minutes or until golden, covering with foil the last 15 minutes of baking to prevent overbrowning. Carefully invert tube pan onto a wire rack. Remove bread from pan and cool thoroughly. Drizzle with Powdered Sugar Icing and, if desired, sprinkle with remaining almonds. Makes 16 servings.

**Powdered Sugar Icing:** In a small bowl, combine 1 cup powdered sugar and ¼ teaspoon vanilla. Stir in enough milk (1 to 2 tablespoons) to make of drizzling consistency.

**Make-Ahead Tip:** Mix and knead dough as above. Shape dough into a ball. Place in a lightly greased bowl; turn once. Cover and chill dough in the refrigerator for up to 24 hours. Remove from refrigerator and let stand, covered, at room temperature for 15 minutes. Punch dough down. Continue as directed in Step 3.

## sweet TIPS

Rich dough—also called sweet dough—contains butter and egg yolks. These ingredients are responsible for making bread tender and cake-like; they also make the dough wonderfully soft and pliable. The dough can be sticky, so try these tips to tame your dough.

### Orange-Honey Sweet Rolls

(Pictured on page 30.)

Prep: 45 minutes Rise: 1 1/2 hours Bake: 25 minutes

Cool: 1 minute Oven: 350°F

2 packages active dry yeast  
1 1/4 cups warm water (110°F to 115°F)  
1/2 cup nonfat dry milk powder  
1/3 cup butter, softened  
1/3 cup honey  
2 eggs, lightly beaten  
2 tablespoons toasted wheat germ  
1 teaspoon salt  
3 cups white whole wheat flour or all-purpose flour  
2 to 2 1/4 cups bread flour  
1 cup golden raisins  
1/4 cup butter, softened  
1/4 cup honey  
2 teaspoons finely shredded orange peel  
Orange Icing

1. In a large bowl, dissolve the yeast in the warm water; let stand for 5 minutes. Add dry milk powder, 1/3 cup butter, 1/3 cup honey, eggs, wheat germ, and salt. Beat with an electric mixer on low speed for 30 seconds, scraping side of bowl constantly. Add 2 cups of the white whole wheat flour. Beat on low to medium speed for 30 seconds. Beat on high speed for 3 minutes. Using a wooden spoon, stir in remaining white whole wheat flour and as much of the bread flour as you can.

2. Turn dough out onto a lightly floured surface. Knead in enough of the remaining bread flour to make a moderately soft dough that is smooth and elastic (about 6 minutes). Shape dough into a ball. Place dough in a lightly greased bowl, turning once to grease surface of the dough. Cover; let rise in a warm place until double in size (about 1 hour).

3. Punch dough down. Turn out onto a lightly floured surface. Cover; let rest for 10 minutes. Meanwhile, lightly grease a 13×9×2-inch baking pan; set aside.

4. For filling, cover raisins with cold water in a small bowl; let stand for 5 minutes. Drain well. In a medium bowl, whisk together 1/4 cup butter, 1/4 cup honey, and orange peel until creamy and well combined.

5. Roll dough into an 18×15-inch rectangle. Spread the butter-honey mixture to within 1/2 inch of the edges. Sprinkle with raisins. Roll up rectangle, starting from a long side; seal seam. Slice roll into 15 pieces. Arrange, cut sides down, in prepared pan. Cover and let rise in a warm place until nearly double in size (about 30 minutes).

- ★ Egg- and butter-rich sweet roll dough takes longer to rise than lean—or savory—dough. Be patient. Even though a bit of sugar helps dough rise, the larger amounts in rich dough inhibit the process.
- ★ Because of their high sugar content, rolls made with rich dough brown much more quickly in the oven. If rolls brown too quickly around the edges, cover them lightly with foil.

6. Bake in a preheated 350°F oven for about 25 minutes or until lightly browned. Remove from oven. Cool for 1 minute. Carefully invert rolls onto a wire rack. Cool slightly. Invert again onto a serving platter. Drizzle with Orange Icing. Makes 15 rolls.

**Orange icing:** In a small bowl, combine 1 cup powdered sugar and 1 teaspoon finely shredded orange peel. Stir in enough orange juice (1 to 2 tablespoons) to make of drizzling consistency.

### Ooey-Gooey Monkey Bread

(Pictured on page 25.)

Prep: 15 minutes Bake: 30 minutes

Stand: 10 minutes Oven: 350°F

1/2 cup granulated sugar  
1 teaspoon ground cinnamon  
3 7.5-ounce cans refrigerated buttermilk biscuits  
(30 biscuits)  
1/2 cup butter  
1 cup packed brown sugar

1. Generously grease a 10-inch tube pan. Cover outside bottom of pan tightly with aluminum foil; set aside.

2. In a medium bowl, combine granulated sugar and cinnamon. With kitchen shears, cut biscuits into quarters. Toss several biscuit pieces at a time in sugar mixture to coat. Layer biscuits in prepared pan. Sprinkle with remaining sugar mixture; set aside.

3. In a small saucepan, melt butter over medium heat. Stir in brown sugar. Bring to boiling and boil for 1 minute. Pour over biscuits.

4. Bake in a preheated 350°F oven for 30 minutes or until golden. Let stand in pan for 10 minutes before inverting onto a large serving platter. Serve warm. Makes 15 servings.



## Peanut Butter Cinnamon Rolls

Prep: 45 minutes Rise: 1 hour Bake: 20 minutes

Cool: 1 minute Oven: 375°F

2 cups whole wheat flour  
2/3 cup nonfat dry milk powder  
2 tablespoons sugar  
2 packages active dry yeast  
2 teaspoons salt  
2 1/4 cups hot water (120°F to 130°F)  
1 cup peanut butter  
3 1/2 to 4 cups bread flour  
1/2 cup sugar  
2 teaspoons ground cinnamon  
Peanut Butter Frosting

**1.** In a large bowl, combine whole wheat flour, dry milk powder, 2 tablespoons sugar, yeast, and salt. Add the hot water and  $\frac{1}{2}$  cup of the peanut butter. Beat with an electric mixer on low speed for 30 seconds, scraping side of bowl constantly. Add 1 cup of the bread flour. Beat on low to medium speed for 30 seconds. Beat on high speed for 3 minutes. Using a wooden spoon, stir in as much of the remaining bread flour as you can.

**2.** Turn dough out onto a lightly floured surface. Knead in enough of the remaining bread flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape dough into a ball. Place dough in a lightly greased bowl, turning once to grease surface of the dough. Cover; let rise in a warm place until double in size (about 30 minutes).

**3.** Punch dough down. Turn out onto a lightly floured surface. Divide in half. Cover; let rest for 10 minutes. Meanwhile, lightly grease two 9x9x2-inch square baking pans; set aside.

**4.** For filling, combine  $\frac{1}{2}$  cup sugar and cinnamon in a small bowl.

**5.** Roll each dough half into a 14x6-inch rectangle. Spread each rectangle with  $\frac{1}{4}$  cup of the remaining peanut butter to within  $\frac{1}{2}$  inch of the edges. Sprinkle each with sugar-cinnamon mixture. Roll up each rectangle starting from a long side; seal seams. Slice each roll into nine pieces. Arrange, cut sides down, in prepared pans. Cover and let rise in a warm place until nearly double in size (about 30 minutes).

**6.** Bake in a preheated 375°F oven for 20 to 25 minutes or until browned. Remove from oven. Cool for 1 minute. Carefully invert rolls onto a wire rack. Cool slightly. Invert again onto a serving platter. Spread with Peanut Butter Frosting. Makes 18 rolls.

**Peanut Butter Frosting:** In a medium bowl, combine 4 cups powdered sugar and  $\frac{1}{4}$  cup peanut butter. Stir in enough milk (6 to 7 tablespoons) to make of spreading consistency.

## Dark and Dangerous Cinnamon Buns

*Our friends at the King Arthur Flour Co. were kind enough to let us pass on this wholesome whole wheat recipe to you.*

**Prep:** 35 minutes **Rise:** 2 1/4 hours **Bake:** 35 minutes

**Cool:** 20 minutes **Oven:** 350°F

1 3/4 to 2 1/4 cups all-purpose flour  
1 package active dry yeast  
3/4 cup water  
1/3 cup honey  
1/4 cup orange juice  
1/4 cup butter  
1 1/2 teaspoons salt  
1 egg  
1 1/2 cups whole wheat flour  
1/2 cup regular rolled oats  
1/2 cup dried potato flakes  
1/4 cup nonfat dry milk powder  
1 cup packed brown sugar  
1 tablespoon ground cinnamon  
2 tablespoons butter, softened  
1/2 cup chopped pecans (optional)  
Powdered Sugar Frosting

**1.** In a large bowl, combine 1 1/2 cups of the flour and the yeast; set aside. In a small saucepan, heat and stir water, honey, orange juice, 1/4 cup butter, and salt until mixture is warm (120°F to 130°F) and butter almost melts. Add to flour mixture along with egg. Beat with an electric mixer on low to medium speed for 30 seconds, scraping side of bowl constantly. Beat on high speed for 3 minutes. Using a wooden

spoon, stir in whole wheat flour, rolled oats, potato flakes, and dry milk powder. Stir in as much of the remaining all-purpose flour as you can with the spoon.

**2.** Turn dough out onto floured surface. Knead in enough remaining all-purpose flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape dough into a ball. Place in lightly greased bowl, turning once to grease surface; cover. Let rise in a warm place until nearly double in size (1 1/2 hours).

**3.** Punch dough down. Turn out onto a lightly floured surface; cover and let rest 10 minutes. Meanwhile, lightly grease a 9×9×2-inch or a 13×9×2-inch baking pan; set aside.

**4.** For filling, stir together brown sugar and cinnamon in a small bowl.

**5.** Roll dough into a 16×12-inch rectangle. Spread the softened butter over dough; sprinkle filling evenly over the dough. If desired, sprinkle with pecans. Roll up rectangle, starting from a long side. Pinch dough with moistened fingers to seal seam. Slice roll into 16 equal pieces. Arrange, cut sides down, in prepared pan (dough slices will fit snugly together in 9-inch pan). Cover and let rise in a warm place until nearly double in size (about 45 minutes).

**6.** Bake in a preheated 350°F oven for about 35 minutes for 9-inch pan or 30 to 35 minutes for 13×9-inch pan or until lightly browned. Remove from oven. Cool in pan on a wire rack for 5 minutes; remove from pan. Spread with Powdered Sugar Frosting. Serve warm. Makes 16 buns.

**Powdered Sugar Frosting:** In a medium bowl, combine 2 cups powdered sugar, 2 tablespoons melted butter, 1 tablespoon milk, and 2 teaspoons vanilla. Beat with an electric mixer on medium speed until combined. Beat in an additional 1 tablespoon milk to make of spreading consistency. Makes about 1 cup.



If you have to run out while dough is rising, just pop it into the refrigerator until you return. The cold temperature will slow its rising.

## Cinnamon Twists

Have fun with this recipe—the dough can be tied into knots and twisted in a pretzel shape as well.

**Prep:** 25 minutes **Rise:** 2 3/4 hours

**Bake:** 12 minutes **Oven:** 375°F

3 1/2 to 4 cups all-purpose flour  
1 package active dry yeast  
3/4 cup milk  
1/2 cup granulated sugar  
1/3 cup butter  
3/4 teaspoon salt  
2 eggs  
1/4 cup butter  
2/3 cup packed brown sugar  
1 teaspoon ground cinnamon  
1 1/2 cups powdered sugar  
1/4 teaspoon vanilla  
1/8 teaspoon ground cinnamon  
Milk

**1.** In a large bowl, stir together 1 1/2 cups of the flour and the yeast; set aside. In a small saucepan, heat and stir 3/4 cup milk, granulated sugar, 1/3 cup butter, and salt until mixture is warm (120°F to 130°F) and butter almost melts. Add to flour mixture along with eggs. Beat with an electric mixer on low to medium speed for 30 seconds, scraping side of bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can.

**2.** Turn dough out onto a floured surface. Knead in enough remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape dough into a ball. Place in a lightly greased bowl, turning once to grease surface; cover. Let rise in a warm place until double in size (about 2 hours).

**3.** Punch dough down. Turn out onto a lightly floured surface; cover and let rest 10 minutes. Line two large baking sheets with parchment paper or nonstick foil; set aside. Roll dough into a 20x16-inch rectangle.

**4.** In a small saucepan, melt 1/4 cup butter over low heat. Add brown sugar and 1 teaspoon cinnamon; mix well. Cool slightly and spread mixture evenly over dough. Cut dough crosswise into twenty 1-inch strips. Fold each strip in half, end to end, and twist several



times. Arrange twists 2 inches apart on prepared baking sheets. Cover and let rise in a warm place until nearly double in size (45 to 60 minutes).

**5.** Bake in a preheated 375°F oven for 12 to 15 minutes or until golden brown. Cool slightly on a wire rack.

**6.** In a small bowl, combine powdered sugar, vanilla, 1/8 teaspoon cinnamon and enough milk (2 to 3 tablespoons) to make of drizzling consistency. Whisk until smooth and drizzle over rolls when warm. Makes 20 rolls.

Orange-Honey  
Sweet Rolls (recipe, page 26)

Are they done?  
Insert an instant-read thermometer into the center of the pan of rolls. A temperature of 185°F means they are baked to perfection.



These ultra-rich rolls couldn't be much easier to prepare. And that's a good thing—you'll be begged to make them again and again. 



## Creamy Caramel-Pecan Rolls

Prep: 30 minutes Rise: 60 minutes Bake: 20 minutes

Cool: 5 minutes Oven: 375°F

1 1/4 cups powdered sugar  
1/3 cup whipping cream  
1 cup coarsely chopped pecans  
1/2 cup packed brown sugar  
1 tablespoon ground cinnamon  
2 16-ounce loaves frozen sweet roll or white bread dough, thawed  
3 tablespoons butter, melted  
3/4 cup light or dark raisins (optional)

**1.** Generously grease two 9×1 1/2-inch round baking pans. Line bottoms with a circle of parchment paper or nonstick foil; set pans aside. For topping, in a small bowl, stir together powdered sugar and whipping cream. Divide the mixture evenly

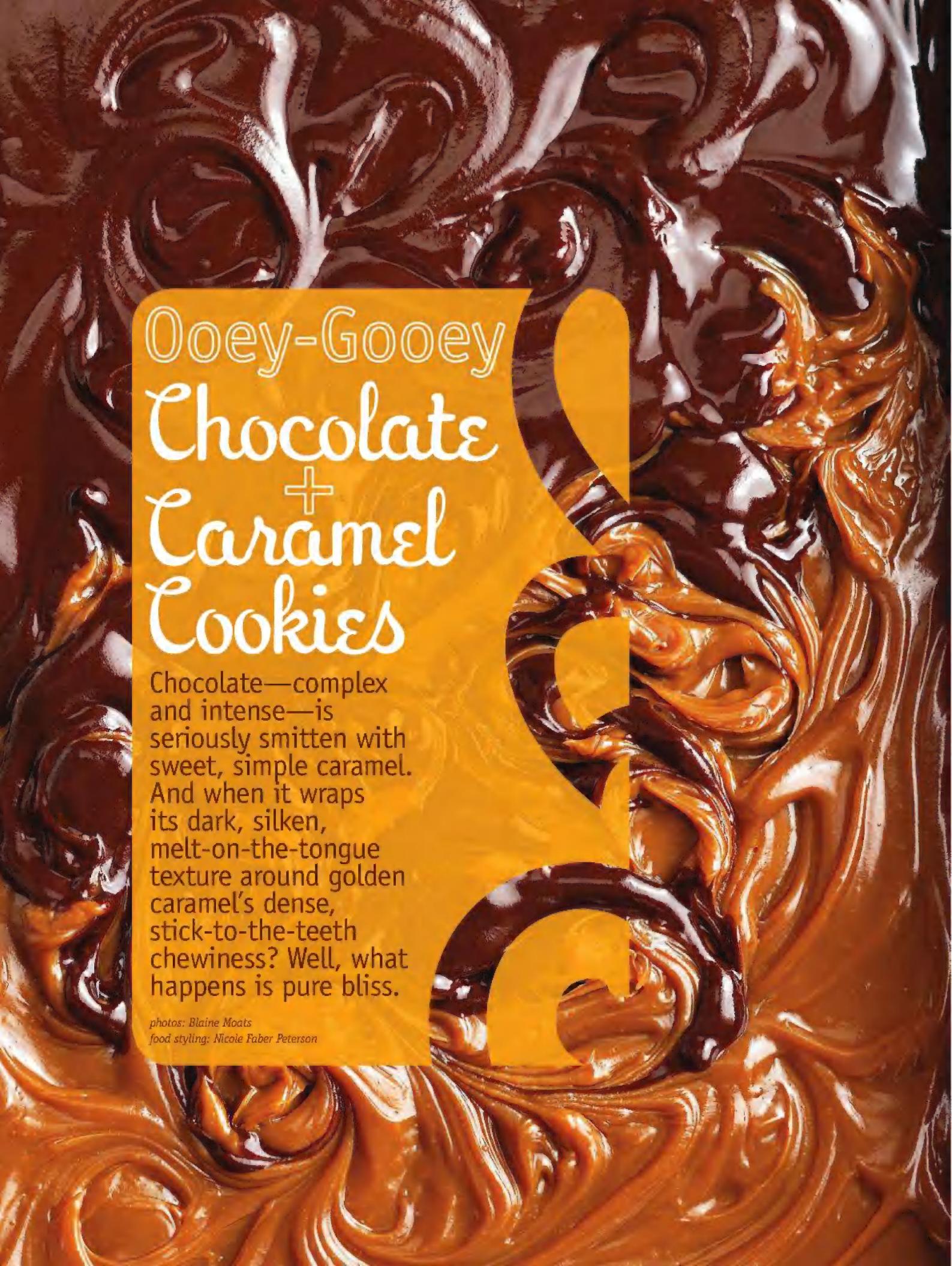
between prepared baking pans, spreading gently. Sprinkle pecans evenly over sugar mixture.

**2.** In another small bowl, stir together brown sugar and cinnamon; set aside. On a lightly floured surface, roll each loaf of dough into a 12×8-inch rectangle. Brush with melted butter; sprinkle with brown sugar mixture. If desired, sprinkle with raisins.

**3.** Roll up each rectangle starting from a long side; seal seams. Slice each roll into 12 pieces; place, cut sides down, on topping in pans.

**4.** Cover; let rise in a warm place until nearly double in size (about 60 minutes). Break any surface bubbles with a greased toothpick. Bake in a preheated 375°F oven for 20 to 25 minutes or until rolls sound hollow when gently tapped (if necessary, cover rolls with foil the last 10 minutes of baking to prevent overbrowning). Cool in pans on a wire rack for 5 minutes. Loosen edges and carefully invert rolls onto a serving platter. Spoon on any nut mixture remaining in pan. Serve warm. Makes 24 rolls.

*Continued on page 98.*



# Ooey-Gooey Chocolate + Caramel Cookies

Chocolate—complex and intense—is seriously smitten with sweet, simple caramel. And when it wraps its dark, silken, melt-on-the-tongue texture around golden caramel's dense, stick-to-the-teeth chewiness? Well, what happens is pure bliss.

photos: Blaine Moats

food styling: Nicole Faber Peterson

Incredible Turtle Brownies  
(recipe, page 34)



Toasting nuts intensifies their flavor and makes them lighter, so they're less likely to fall to the bottom of the batter.



## Chewy Chocolate-Caramel Bars

Prep: 25 minutes Bake: 25 minutes Oven: 350°F

1 package 2-layer-size German chocolate cake mix  
3/4 cup butter, melted  
1 5-ounce can (2/3 cup) evaporated milk  
1 14-ounce package vanilla caramels, unwrapped  
1 cup chopped walnuts  
1 cup semisweet chocolate pieces

1. Grease a 13×9×2-inch baking pan; set aside.
2. In a large bowl, combine cake mix, melted butter and  $\frac{1}{3}$  cup of the evaporated milk. Beat with an electric mixer on medium speed until smooth. Spread half the dough in prepared baking pan; set aside remaining dough. In a large heavy saucepan, combine caramels and remaining  $\frac{1}{3}$  cup evaporated milk. Cook and stir over medium-low heat until melted and smooth. Pour evenly over dough layer in pan. Sprinkle with nuts and chocolate pieces. Spread remaining dough evenly over nuts and chocolate pieces.
3. Bake in a preheated 350°F oven for 25 minutes. Cool in pan on a wire rack. Cut into bars. Makes 48 bars.

**To Store:** Layer cookies between waxed paper in an airtight container; cover. Store at room temperature for 3 days or freeze for up to 3 months.

## Incredible Turtle Brownies

Avoid using semisweet chocolate as a substitute—it makes bars too sweet. (Pictured on page 33.)

Prep: 30 minutes Bake: 35 minutes Stand: 10 minutes

Oven: 325°F

1/4 cup whipping cream  
1/4 cup butter  
1/3 cup packed dark brown sugar  
1 tablespoon light-color corn syrup  
1/2 teaspoon vanilla  
6 ounces bittersweet chocolate (62 percent or more cacao), chopped  
1/2 cup butter  
3/4 cup all-purpose flour  
2 teaspoons unsweetened Dutch-process cocoa powder  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1 cup pecan halves, toasted  
1 cup granulated sugar  
2 eggs  
1 teaspoon vanilla  
1/3 cup semisweet chocolate pieces

1. For caramel sauce, in a small heavy saucepan, combine whipping cream,  $\frac{1}{4}$  cup butter, brown sugar, and corn syrup. Bring to boiling over medium-high heat, whisking occasionally. Reduce heat to medium. Boil gently for 3 minutes more. Remove from heat; stir in  $\frac{1}{2}$  teaspoon vanilla. Let cool slightly. (If desired, cover and chill for up to 2 weeks. Let stand at room temperature for 1 hour before serving.)

2. Lightly grease a 9×9×2-inch baking pan; set aside. In a small saucepan, combine bittersweet chocolate and  $\frac{1}{2}$  cup butter. Cook over low heat, stirring constantly, until melted and smooth. Remove from heat; cool slightly.

3. In a medium bowl, stir together flour, cocoa powder, baking powder, and salt; set aside. Set aside 25 pecan halves. Finely chop remaining pecans; set aside.

4. In a large bowl, combine granulated sugar, eggs, and 1 teaspoon vanilla. Beat with an electric mixer on medium to high speed until pale and thickened, about 4 minutes. Beat in the melted chocolate mixture. Gently fold in the flour mixture and finely chopped pecans until combined.

5. Spread the batter evenly into prepared baking pan. Bake in a preheated 325°F oven for 35 to 45 minutes or until a toothpick inserted into the center comes out clean. Sprinkle chocolate pieces on top of the brownies. Loosely cover with foil and let stand for 10 minutes. Spread melted chocolate evenly over brownies. Arrange reserved pecan halves evenly on top of brownies. Cool in pan. Serve brownies drizzled with caramel sauce. Makes 25 brownies.

## Chocolate-Hazelnut-Caramel Thumbprint Cookies

Prep: 40 minutes Chill: 1 hour Bake: 10 minutes/batch  
Cook: 30 minutes Oven: 350°F

**1/2** cup butter, softened  
**2/3** cup sugar  
**1/4** teaspoon salt  
**1** egg yolk  
**2** tablespoons milk  
**1** teaspoon vanilla  
**1** cup all-purpose flour  
**1/3** cup unsweetened Dutch-process cocoa powder  
**1** egg white, lightly beaten  
**1** cup finely chopped hazelnuts (filberts)  
**14** individually wrapped vanilla caramels, unwrapped  
**3** tablespoons whipping cream  
**1/2** cup semisweet chocolate pieces  
**1** teaspoon shortening  
Toasted hazelnuts

**1.** In a medium bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar and salt; beat until combined. Beat in egg yolk, milk, and vanilla until combined. In a small bowl, stir together flour and cocoa powder; beat into butter mixture until combined. Cover and chill for 1 hour.

**2.** Grease a cookie sheet; set aside. Shape dough into 1-inch balls. Dip in egg white; roll in hazelnuts. Place 1 inch apart on prepared cookie sheet. Make an indentation with your thumb in the center of each cookie. Bake in a preheated 350°F oven for 10 to 12 minutes or until edges are firm.

**3.** While cookies bake, prepare caramel filling. In a small saucepan, combine caramels and whipping cream. Cook over low heat, stirring frequently, until caramels melt and mixture is smooth. After removing cookies from the oven, press the center of each cookie again and fill with about 1 teaspoon filling. Transfer cookies to a wire rack; let cool (about 30 minutes).

**4.** In a small microwavable bowl, combine chocolate pieces and shortening. Microwave on 100 percent power (high) for 30 to 45 seconds or until softened; stir until smooth. Place a small mound of chocolate atop each cookie. Top with a hazelnut. Let stand until chocolate is set. Makes about 36 cookies.

**To Store:** Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature or in refrigerator for up to 3 days or freeze for up to 3 months.

If the cocoa is lumpy, tap it through a fine mesh sieve when adding it to other ingredients.



## Caramel Chocolitas

Prep: 35 minutes Bake: 20 minutes Oven: 350°F

**2** cups all-purpose flour  
**1 3/4** cups quick-cooking rolled oats  
**1 1/2** cups packed brown sugar  
**1** teaspoon baking soda  
**1/4** teaspoon salt  
**1** cup butter, melted  
**1** 14-ounce package vanilla caramels, unwrapped  
**1/2** cup milk  
**2** cups semisweet chocolate pieces  
**1** cup milk chocolate pieces  
**1** cup chopped pecans

**1.** Line a 13×9×2-inch baking pan with foil, extending foil over edges of pan. Grease foil; set aside. In a large bowl, combine flour,

oats, brown sugar, baking soda, and salt. Add melted butter and mix until crumbly. Reserve half of crumb mixture (about 2½ cups) for topping. Press remaining crumb mixture in bottom of prepared baking pan.

**2.** In a small microwavable bowl, combine caramels and milk. Microwave on 50 percent power (medium) for 4 to 6 minutes or until caramels are melted and mixture is smooth, stirring twice.

**3.** Sprinkle chocolate pieces and pecans over crust in pan. Drizzle evenly with melted caramel mixture and sprinkle with reserved crumb mixture.

**4.** Bake in a preheated 350°F oven for 20 to 25 minutes or until light golden brown. Cool in pan on a wire rack. Use the foil to lift uncut bars out of pan. Cut into bars. Makes 48 bars.

**To Store:** Place bars in a single layer in an airtight container; cover. Store in the refrigerator for up to 3 days.



When cutting calories, you may substitute low-fat sour cream for its full-fat counterpart. Nonfat dairy products, however, seldom work in standard recipes.

## making the CUT

At this crowd-feeding time of year, it's good to know how many portions you can cut from a pan of bars and brownies. We've done the math for you.

### 8-INCH SQUARE BAKING PAN

- \* 4 rows lengthwise x 4 rows crosswise  
2x2-inch bars • 16 bars
- \* 4 rows lengthwise x 5 rows crosswise  
2x1½-inch bars • 20 bars
- \* 4 rows lengthwise x 8 rows crosswise  
2x1-inch bars • 32 bars
- \* 5 rows lengthwise x 5 rows crosswise  
1½x1½-inch bars • 25 bars

### 9×13-INCH RECTANGULAR BAKING PAN

- \* 6 rows lengthwise x 6 rows crosswise  
2½x1½-inch bars • 36 bars
- \* 5 rows lengthwise x 8 rows crosswise  
1½x1¾-inch bars • 40 bars
- \* 8 rows lengthwise x 8 rows crosswise  
1½x1½-inch bars • 48 bars
- \* 6 rows lengthwise x 9 rows crosswise  
2x1-inch bars • 54 bars

## Snickerd Tartlets

Prep: 30 minutes Bake: 20 minutes Cool: 30 minutes

Chill: 2 hours Oven: 450°F/325°F

- 1 15-ounce package rolled refrigerated unbaked piecrust (2 crusts)\*
- 2 2.07-ounce chocolate-coated caramel-topped nougat bars with peanuts (Snickers®)
- ½ of an 8-ounce package cream cheese, softened
- 2 tablespoons dairy sour cream
- 2 tablespoons creamy peanut butter
- 2 teaspoons sugar
- 1 egg
- ½ cup milk chocolate pieces
- 2 tablespoons whipping cream

**1.** Unroll piecrusts on work surface. With a rolling pin, lightly roll each crust into a 12-inch round. With a 3-inch round cutter, cut 24 rounds from crusts, rerolling scraps as necessary. Press each round in bottom and up sides of 24 ungreased 1¾-inch muffin cups, pleating as necessary and extending slightly above sides of cups. Bake in a preheated 450°F oven for 5 to 7 minutes or until very light golden brown; cool. Reduce oven temperature to 325°F.

**2.** Chop candy bars. Reserve 24 pieces for garnish. Place remaining candy bar pieces in bottoms of cooled crust-lined cups.

**3.** In a small bowl, combine cream cheese, sour cream, peanut butter, and sugar. Beat with an electric mixer on medium speed until smooth. Beat in egg until well combined. Spoon about 1 teaspoon cream cheese mixture over candy bar pieces in each tart. Bake for 15 to 20 minutes or until centers are set. Cool in pan on a wire rack.

**4.** In a small saucepan, combine chocolate pieces and whipping cream. Cook and stir over low heat until melted; cool slightly. Spoon a dollop of chocolate on top of each tartlet; garnish with reserved pieces of candy bar.

**5.** Chill 2 hours before serving. Makes 24 tartlets.

**\* Save a Step:** Omit the piecrusts. Place 30 baked miniature phyllo dough shells (two 1.9-ounce packages) on a cookie sheet. Prepare as directed in Steps 2 through 5. Makes 30 tartlets.

**To Store:** Place tartlets in a single layer in an airtight container; cover. Store in the refrigerator for up to 3 days or freeze up to 3 months.

*Continued on page 99.*



# Filled with Care

photos: Blaine Moats | food styling: Dianna Nolin

Surprises wrapped up in special packages aren't just for hiding under the tree. These flavorful cupcakes—each with a soft, tasty filling—bring out the kid in all of us. They're sweet, joy-filled gifts for everyone to savor.



Piña Colada Cakes  
(recipe, page 99)

Dark Chocolate-Raspberry Cakes  
*{recipe, page 101}*



To ensure even baking and best results, bake only one pan of cupcakes at a time on the middle rack of the oven.





To make 1 cup sour milk, place 1 tablespoon vinegar or lemon juice in a glass measuring cup. Add milk to make 1 cup total liquid; stir. Let stand for 5 minutes.

## Lemon Dreams

Prep: 45 minutes Bake: 15 minutes

Cool: 5 minutes Oven: 350°F

2 cups all-purpose flour  
1½ teaspoons baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
¾ cup butter, softened  
1½ cups sugar  
3 eggs  
1 cup buttermilk or sour milk (see tip above)  
2 teaspoons finely shredded lemon peel  
Lemon Cream Frosting  
1 cup lemon curd  
Finely shredded lemon peel (optional)

1. Line twenty to twenty-four 2½-inch muffin cups with paper bake cups or lightly coat with nonstick spray for baking; set aside. In a medium bowl, stir together flour, baking powder, baking soda, and salt; set aside.

2. In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Gradually add sugar, beating until combined. Add eggs, one at a time, beating well after

each addition. Alternately add flour mixture and buttermilk to butter mixture, beating on low speed after each addition just until combined. Stir in 2 teaspoons finely shredded lemon peel. Spoon batter into the prepared muffin cups, filling each about two-thirds full.

3. Bake in a preheated 350°F oven for 15 to 18 minutes or until a toothpick inserted near the centers comes out clean. Cool in pans on wire racks for 5 minutes. Remove cupcakes from pans; cool completely on wire racks.

4. Prepare Lemon Cream Frosting; set aside. Spoon lemon curd into a decorating bag fitted with a large round or open star tip. Push tip into the top of each cupcake and force some of the lemon curd inside cupcake. Generously pipe or spread the frosting onto tops of cupcakes. If desired, garnish with additional finely shredded lemon peel. Makes 20 to 24 cupcakes.

**Lemon Cream Frosting:** In a large bowl, combine 6 ounces softened cream cheese, 1/3 cup softened butter, and 1/4 cup lemon curd. Beat with an electric mixer on medium to high speed until smooth. Gradually add 3 cups powdered sugar, beating well. Beat in 1 tablespoon milk. Gradually beat in 3 cups powdered sugar. If necessary, beat in additional milk, 1 teaspoon at a time, to make of spreading consistency.

## Chocolatey Peppermint Cupcakes

Prep: 50 minutes Bake: 20 minutes

Cool: 5 minutes Oven: 350°F

**1 1/4** cups all-purpose flour  
**1/4** cup unsweetened cocoa powder  
**1** teaspoon baking powder  
**1/2** teaspoon salt  
**1/4** teaspoon baking soda  
**1/4** cup shortening  
**1/2** cup sugar  
**1** teaspoon vanilla  
**2** egg yolks  
**2/3** cup cold water  
**2** egg whites  
**1/3** cup sugar  
**1/3** cup miniature semisweet chocolate pieces  
Creamy Peppermint Frosting  
**1/4** cup crushed peppermint candies  
Crushed peppermint candies (optional)

**1.** Lightly coat twelve 2 1/2-inch muffin cups with nonstick cooking spray; set aside. In a medium bowl, stir together flour, cocoa powder, baking powder, salt, and baking soda; set aside.

**2.** In a large bowl, beat shortening with an electric mixer on medium to high speed for 30 seconds. Add 1/2 cup sugar and vanilla. Beat until combined, scraping side of bowl occasionally. Add egg yolks, one at a time, beating well after each addition. Alternately

add flour mixture and water to shortening mixture, beating on low speed after each addition just until combined.

**3.** Thoroughly wash beaters. In a large bowl, beat egg whites on medium speed until soft peaks form (tips curl). Gradually add 1/3 cup sugar, 1 tablespoon at a time, beating on high speed until stiff peaks form (tips stand straight). Fold one-fourth of the beaten egg whites into chocolate batter to lighten. Gently fold in the remaining beaten egg whites. Gently fold in chocolate pieces. Divide among the prepared muffin cups.

**4.** Bake in a preheated 350°F oven for 20 to 22 minutes or until a toothpick inserted near the centers comes out clean. Cool in pan on a wire rack for 5 minutes. Remove cupcakes from pan; cool completely on wire rack.

**5.** Up to 4 hours before serving, prepare Peppermint Buttercream Frosting. Cut cupcakes in half horizontally. Spoon about 1 tablespoon of the frosting onto the bottom of each cupcake. Replace cupcake tops, pressing gently to spread frosting to edges.

**6.** Place 1/4 cup crushed candies on a sheet of waxed paper. Roll sides of cupcakes in crushed candies to coat the exposed frosting. Pipe or spread the remaining frosting onto tops of cupcakes. If desired, sprinkle with additional crushed peppermint candies. Makes 12 cupcakes.

**Peppermint Buttercream Frosting:** In a medium bowl, beat 1 cup softened butter with an electric mixer on medium until fluffy. Gradually add 2 cups of powdered sugar, beating well. Beat in 2 tablespoons milk and 2 teaspoons peppermint extract. Gradually beat in an additional 3 cups powdered sugar until smooth. If necessary, beat in additional milk, 1 teaspoon at a time, to make of spreading consistency.



## Mocha-Filled Banana Cakes

Prep: 40 minutes Bake: 15 minutes Cool: 5 minutes Oven: 350°F

6 ounces cream cheese, softened  
1/4 cup sugar  
1 egg  
1/2 teaspoon instant espresso coffee powder  
Dash salt  
2 ounces semisweet chocolate, melted and cooled  
2 1/4 cups all-purpose flour  
1 1/2 cups sugar  
1 1/2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup mashed ripe bananas (about 3 bananas)  
3/4 cup buttermilk or sour milk (see tip, page 40)  
1/2 cup shortening  
1 teaspoon vanilla  
2 eggs  
Banana Butter Frosting  
Chocolate-covered coffee beans (optional)

1. Lightly coat twenty-four 2 1/2-inch muffin cups with nonstick spray for baking; set aside.
2. In a medium bowl, combine cream cheese and 1/4 cup sugar. Beat with an electric mixer on medium-high speed until combined. Beat in 1 egg, espresso powder, and dash salt. Stir in melted chocolate; set aside.

3. In a large bowl, stir together flour, 1 1/2 cups sugar, baking powder, baking soda, and 1/2 teaspoon salt. Add bananas, buttermilk, shortening, and vanilla. Beat on low speed until combined. Add 2 eggs; beat on medium speed for 2 minutes.

4. Spoon about 1 tablespoon of the batter into each prepared muffin cup. Drop about 1 rounded teaspoon of the cream cheese mixture into each cup. Spoon the remaining batter over cream cheese mixture in muffin cups.

5. Bake in a preheated 350°F oven for 15 to 18 minutes or until a toothpick inserted near the centers comes out clean. Cool in pans on wire racks for 5 minutes. Remove cupcakes from pans; cool completely on wire racks.

6. Prepare Banana Butter Frosting. Pour frosting over tops of cupcakes. If desired, sprinkle with chocolate-covered coffee beans. Makes 24 cupcakes.

**Banana Butter Frosting:** In a medium bowl, beat 1/3 cup softened butter with an electric mixer on medium speed until smooth. Beat in 1/2 cup mashed ripe bananas. Gradually add 2 cups powdered sugar, beating well. Beat in 1/4 cup milk and 1 1/2 teaspoons vanilla. Gradually beat in 2 cups powdered sugar. Beat in additional milk, 1 teaspoon at a time, to make of pouring consistency.



Paper bake cups used as liners help ensure nicely shaped cupcakes that do not stick to the muffin pan. A light coating of nonstick spray for baking works too.



## Red Velvet Cupcakes

Prep: 50 minutes Bake: 18 minutes Cool: 5 minutes Oven: 350°F

**2 1/4** cups all-purpose flour  
**1 1/2** cups sugar  
**1/4** cup unsweetened cocoa powder  
**1** teaspoon baking soda  
**1** teaspoon salt  
**1** cup cooking oil  
**1** cup buttermilk or sour milk (see tip, page 42)  
**2** eggs  
**1/4** cup red food coloring (2 ounces)  
**1** teaspoon vinegar  
**1** teaspoon vanilla  
White Chocolate Whipped Cream  
Mascarpone Frosting  
Grated white chocolate (optional)

1. Line eighteen 2 1/2-inch muffin cups with paper bake cups; set aside.
2. In a large bowl, stir together flour, sugar, cocoa powder, baking soda, and salt. Add oil, buttermilk, eggs, food coloring, vinegar, and vanilla. Beat with an electric mixer on low to medium speed until combined. Spoon batter into the prepared muffin cups, filling each about three-fourths full.

**3.** Bake in a preheated 350°F oven for 18 to 20 minutes or until a toothpick inserted near the centers comes out clean. Cool in pans on wire racks for 5 minutes. Remove cupcakes from pans; cool completely on wire racks.

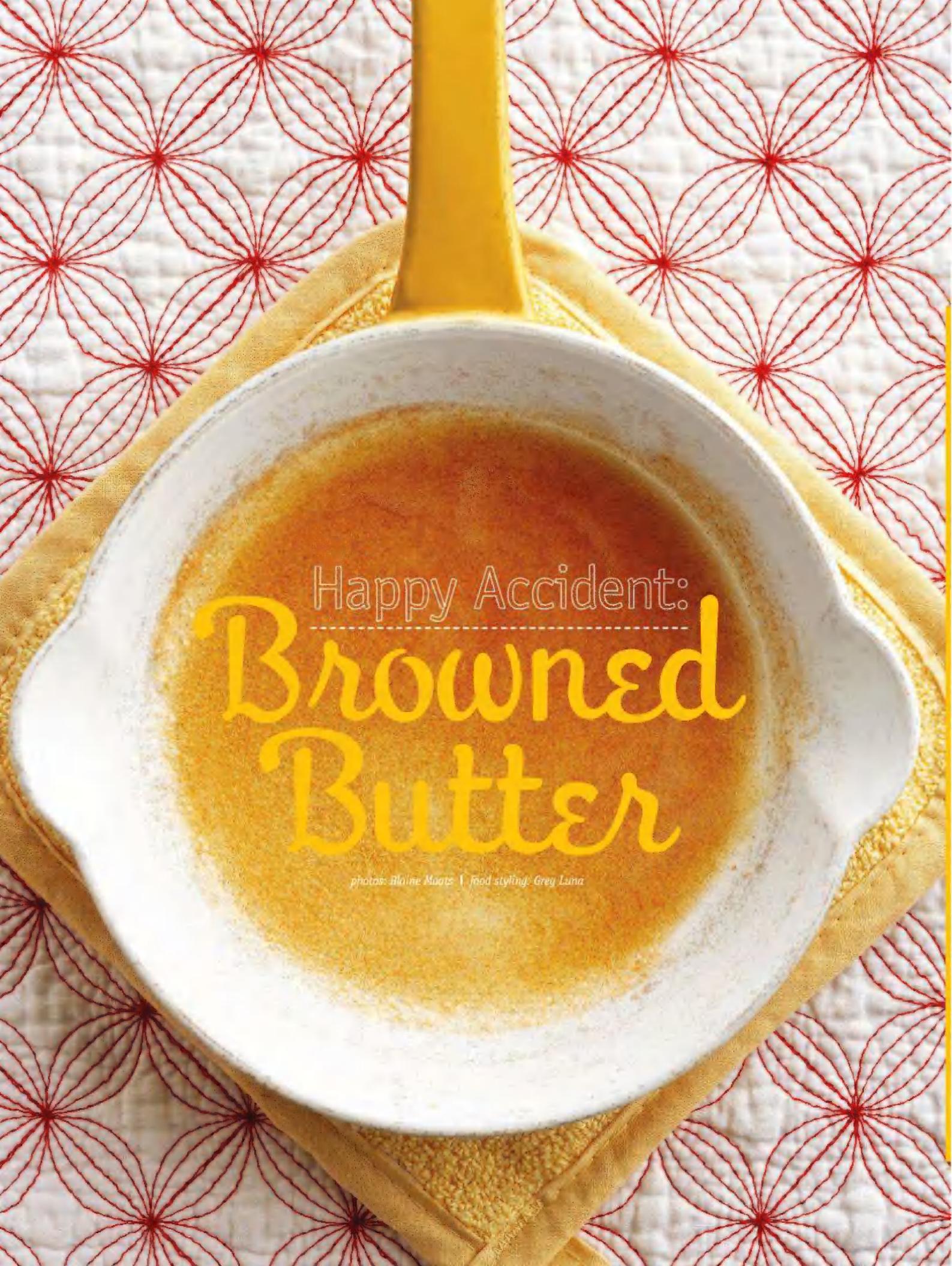
**4.** Prepare White Chocolate Whipped Cream. Prepare Mascarpone Frosting. Transfer the whipped cream to a decorating bag fitted with a large round or star tip. Push tip into the top of each cupcake and force some of the whipped cream inside cupcake.

**5.** Generously pipe or spread the frosting onto tops of cupcakes. If desired, sprinkle with grated white chocolate and/or white chocolate curls. Makes 18 cupcakes.

**White Chocolate Whipped Cream:** In a small heavy saucepan, combine 3 ounces chopped white baking chocolate and 1/4 cup whipping cream. Cook and stir over low heat until chocolate is nearly melted. Remove from heat; stir until smooth. Cool for 15 minutes. In a large bowl, beat 3/4 cup whipping cream with an electric mixer on medium speed until soft peaks form. Add the cooled white chocolate mixture. Beat just until stiff peaks form.

**Mascarpone Frosting:** In a large bowl, combine 1/2 cup mascarpone cheese and 1/4 cup softened butter. Beat with an electric mixer on medium to high speed until smooth. Beat in 1/2 teaspoon vanilla. Gradually add 4 cups powdered sugar, beating well. Beat in 2 to 3 teaspoons milk, 1 teaspoon at a time, to make of spreading consistency.

*Continued on page 99.*



Happy Accident:  
**Browned Butter**

photos: Blaine Moos | food styling: Greg Lina

Some of our favorite foods were created by accident. Brownies were born when a hurried baker forgot to measure leavening into a chocolate cake. *Tarte Tatin* entered the world when its baker, having forgotten to line the bottom of the pan with pastry, placed a last-minute crust on top of the apples, then cleverly inverted the tart.

Long ago, a baker lamented the fact that the chocolate chunks she intended to melt into her dough to form brown, pure chocolate cookies remained stubbornly intact, chewy bits suspended in the dough. She had no idea she had invented our beloved chocolate chip cookie.

And lovely, orange-scented *crêpes Suzette*? These flambéed bites came into being when a semi-sloshed waiter accidentally spilled liqueur into a hot pan.

But the happiest accident of them all is browned butter. The product of forgetfulness and neglect, this darkened, nut-colored butter derives its distinct, complex flavor from the caramelization of its milk solids.

Browned butter—also known as *beurre noisette*—is one of the tastiest and most versatile ingredients imaginable. Chefs flaunt its fabulousness by drizzling it on fish and using it to enhance autumnal pasta and rice dishes.

But we love it most for baking. Its toasty, buttery essence imbues sweets from cookies to tarts with a deep, nutty flavor. And its irrepressible, evocative aroma lets people know that you've made something amazing.



## Almond-Cinnamon Cookies

Cream of tartar coaxes a fine texture and light color from these cookies.

Prep: 30 minutes Bake: 13 minutes/batch Oven: 375°F

**3/4 cup** butter, softened  
**1 1/2 cups** sugar  
**1/2 teaspoon** baking soda  
**1/2 teaspoon** cream of tartar  
**1/2 teaspoon** ground cinnamon  
**1 egg**  
**1 teaspoon** vanilla  
**1/2 cup** blanched almonds, ground  
**2 cups** all-purpose flour  
Browned Butter Drizzle

**1.** In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add the sugar, baking soda, cream of tartar, and cinnamon. Beat until combined, scraping side of bowl occasionally. Beat in egg and vanilla until combined. Beat in ground almonds. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour.

**2.** Shape dough into 1-inch balls, or scoop dough with a 1-inch cookie scoop. Place balls 2 inches apart on an ungreased cookie sheet. Bake cookies in a preheated 375°F oven for about 13 minutes or until cookies are light brown. Transfer cookies to a wire rack; cool.

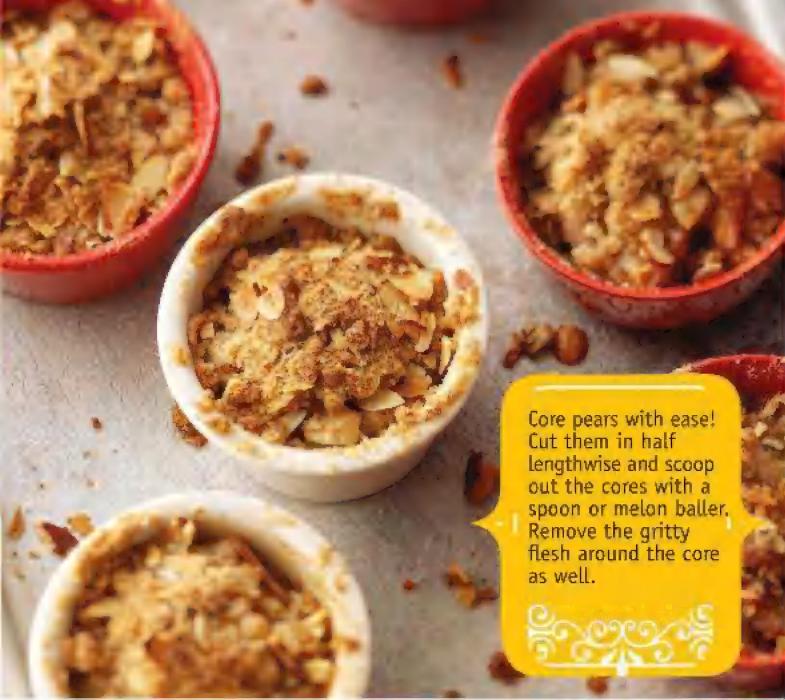
**3.** Drizzle cookies with Browned Butter Drizzle. Makes about 42 cookies.

**Browned Butter Drizzle:** In a small saucepan, heat 2 tablespoons butter over medium heat until butter turns the color of light brown sugar, stirring frequently. Remove from heat. Slowly stir in 1 1/2 cups powdered sugar, 1 teaspoon vanilla, and enough milk (about 2 tablespoons) to make of drizzling consistency.

( In baking, browned butter translates into heightened caramel flavor.  
It is even more scrumptious when combined with brown sugar. )



Pecan Browned Butter  
Coffee Cake



## Pear, Vanilla Bean, and Browned Butter Crumble

Prep: 25 minutes Bake: 25 minutes Oven: 400°F

$\frac{1}{2}$  cup all-purpose flour  
 $\frac{1}{4}$  cup sliced almonds  
 $\frac{1}{4}$  cup packed brown sugar  
 $\frac{1}{8}$  teaspoon ground cinnamon  
 $\frac{1}{8}$  teaspoon ground nutmeg  
3 tablespoons butter  
1 vanilla bean, split lengthwise  
 $\frac{1}{2}$  cup butter  
2 tablespoons packed brown sugar  
1 tablespoon all-purpose flour  
6 medium pears, peeled and chopped  
1 tablespoon pear brandy (optional)  
Sweetened whipped cream (optional)

**1.** Butter eight 6- to 8-ounce ramekins; set aside. For streusel mixture, in a small bowl, combine  $\frac{1}{2}$  cup flour, almonds,  $\frac{1}{4}$  cup brown sugar, cinnamon, and nutmeg in a small bowl. Using a pastry blender, cut in 3 tablespoons butter until mixture resembles coarse crumbs. Set aside.

**2.** With the tip of a sharp knife, scrape seeds from inside of vanilla bean. Place in a small saucepan. Add the pod halves and  $\frac{1}{2}$  cup butter. Melt over medium heat. Reduce heat to medium-low. Continue to cook, without stirring, for 5 to 6 minutes or until butter becomes brown and fragrant. Remove from heat; cool slightly.

**3.** In a large bowl, combine 2 tablespoons brown sugar, 1 tablespoon flour, pears, and pear brandy, if desired. Toss together until well mixed. Remove vanilla pods from butter and discard. Stir browned butter into the pear mixture.

**4.** Spoon pear mixture into prepared ramekins. Sprinkle with streusel mixture.

**5.** Bake in a preheated 400°F oven for 25 to 30 minutes or until golden brown and bubbly. Serve warm with whipped cream, if desired. Makes 8 servings.

## Pecan Browned Butter Coffee Cake

Prep: 35 minutes Bake: 50 minutes Chill: 2 hours  
Cool: 55 minutes Oven: 350°F

$\frac{3}{4}$  cup butter  
2 cups pecan halves or pieces, toasted and finely chopped  
2 cups packed brown sugar  
2 teaspoons all-purpose flour  
3 cups all-purpose flour  
 $\frac{1}{2}$  teaspoons baking powder  
 $\frac{1}{2}$  teaspoons baking soda  
 $\frac{3}{4}$  teaspoon salt  
3 eggs  
1 teaspoon vanilla  
 $\frac{1}{2}$  cups plain yogurt  
Coffee Icing

**1.** In a medium saucepan, melt butter over medium heat. Reduce heat to medium-low. Continue to cook, without stirring, for 5 to 6 minutes or until butter becomes brown and fragrant. Remove from heat; cool slightly. Transfer to a small bowl. Cover and chill for 2 hours or freeze for 30 minutes or until firm.

**2.** Grease and flour a 10-inch fluted tube pan or coat with nonstick spray for baking; set aside. For filling, in a small bowl, combine  $\frac{3}{4}$  cup of the pecans,  $\frac{1}{2}$  cup of the brown sugar, and the 2 teaspoons flour. Add 3 tablespoons of the browned butter and work in with fingers or a fork until mixture is crumbly; set aside. In a medium bowl, stir together 3 cups flour, baking powder, baking soda, and salt; set aside.

**3.** In a large bowl, beat remaining browned butter with an electric mixer on medium to high speed for 30 seconds. Add remaining  $\frac{1}{2}$  cups brown sugar; beat until combined, scraping side of bowl occasionally. Add eggs, one at a time, beating after each addition until combined. Stir in vanilla. Alternately add flour mixture and yogurt to butter mixture, beating on low speed after each addition just until combined. Stir in the remaining  $\frac{1}{4}$  cups pecans.

**4.** Spoon half of the batter into prepared pan, spreading evenly. Sprinkle filling evenly over batter in pan. Spoon remaining batter over filling, spreading to cover.

**5.** Bake in a preheated 350°F oven for about 50 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 10 minutes. Remove from pan. Cool about 45 minutes before serving. Drizzle with Coffee Icing before serving. Makes 12 servings.

**Coffee Icing:** In a small bowl, stir together 4 teaspoons milk and 1 teaspoon instant coffee crystals until dissolved. Stir in 1 cup powdered sugar and enough additional milk (1 to 2 teaspoons) to make of drizzling consistency. Makes about  $\frac{1}{3}$  cup.



## Hazelnut Browned Butter Shortbread

*Hazelnuts, also known as filberts, got their nickname from the feast of St. Philibert, which is on August 22, around the time English hazelnuts are ready to harvest.*

**Prep:** 35 minutes **Bake:** 15 minutes/batch **Cool:** 5 minutes  
**Stand:** 1 hour **Oven:** 350°F/325°F

**1/2** cup hazelnuts (filberts)  
**1** cup butter, softened  
**1/4** cup granulated sugar  
**1/4** cup packed brown sugar  
**1/4** teaspoon salt  
**1** teaspoon vanilla  
**2 1/2** cups all-purpose flour  
**4** ounces bittersweet chocolate, chopped  
**1/2** teaspoon shortening  
**1** teaspoon fleur de sel (optional)

**1.** Lightly grease two cookie sheets; set aside. In a shallow baking pan, spread hazelnuts in a single layer. In a preheated 350°F oven, bake for 10 minutes or until toasted, stirring once. Cool nuts slightly. Place the warm nuts on a clean kitchen towel. Rub the nuts with the towel to remove the loose skins. Finely chop nuts and set aside. Reduce oven temperature to 325°F.

**2.** In a small saucepan, melt  $\frac{1}{4}$  cup of the butter over medium heat. Reduce heat to medium-low. Continue to cook, without stirring, about 5 minutes or until butter becomes brown and fragrant. Remove from heat; cool slightly.

**3.** In a large bowl, beat remaining butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar, brown sugar, and salt. Beat until combined, scraping side of bowl occasionally. Beat in browned butter and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour and the hazelnuts. Divide dough in half.

**4.** On each prepared cookie sheet, pat each half of dough into an 8-inch circle. Using your fingers or a fork, crimp edges of each dough circle. Prick every inch or so with the tines of a fork. Cut each circle into eight wedges (do not separate wedges).

**5.** Bake in a preheated 325°F oven for 15 minutes or until edges are lightly browned. Recut circle into wedges while warm. Cool on cookie sheet 5 minutes. Transfer wedges to a wire rack; cool.

**6.** In a small saucepan, combine chocolate and shortening. Cook and stir over low heat until melted and smooth. Dip scalloped edge of each wedge into chocolate, allowing excess to drip off. Return to wire rack. If desired, lightly sprinkle the chocolate with fleur de sel. Allow to stand until chocolate is set (about 1 hour). Makes 16 cookies.

**To Store:** Place wedges between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months.

## Brown Butter Bread Pudding

Prep: 35 minutes Bake: 50 minutes

Cool: 20 minutes Oven: 350°F

8 cups 1-inch cubes dry\* challah (about 1 pound)  
1 cup chopped pitted dates or whole raisins  
3/4 cup butter  
6 eggs, lightly beaten  
3 cups milk  
1/3 cup sugar  
1 tablespoon vanilla  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground cinnamon  
2 cups powdered sugar  
1/4 teaspoon vanilla  
3 to 4 tablespoons milk

1. Coat a 2-quart rectangular baking dish with nonstick cooking spray; set aside. In a very large bowl, combine bread cubes and dates; set aside.

2. In a medium saucepan, melt butter over medium heat. Reduce heat to medium-low. Continue to cook, without stirring, for 7 to 9 minutes or until butter becomes brown and fragrant. Remove

from heat; cool slightly. In a large bowl, combine 1/4 cup of the browned butter, the eggs, 3 cups milk, the sugar, 1 tablespoon vanilla, the nutmeg, and cinnamon. Pour egg mixture over bread mixture; toss to coat.

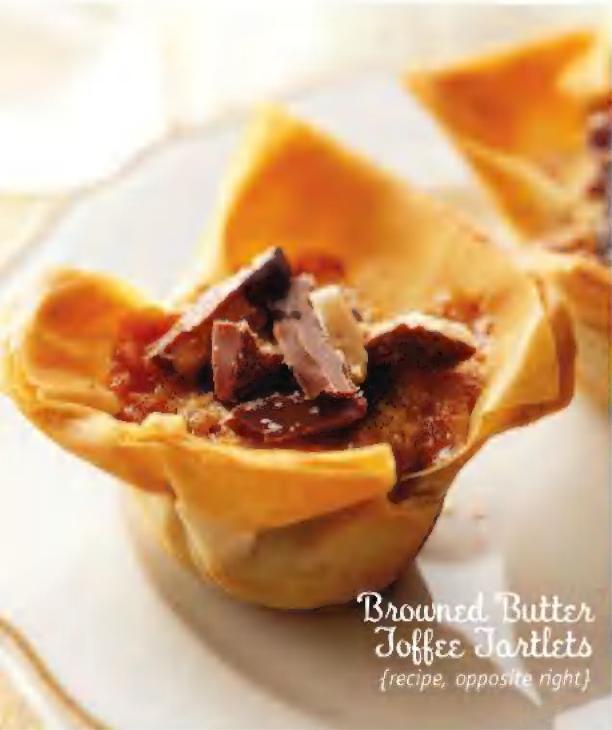
3. Turn bread mixture into prepared baking dish, spreading evenly. Place baking dish on a baking sheet. Bake in a preheated 350°F oven, uncovered, for 50 to 60 minutes or until a knife inserted near center comes out clean. If necessary, cover loosely with foil for the last 10 to 15 minutes of baking to prevent overbrowning.

4. Cool bread pudding about 20 minutes. Meanwhile, add powdered sugar and 1/4 teaspoon vanilla to remaining browned butter in saucepan. Whisk in 3 to 4 tablespoons milk to make of drizzling consistency. Serve with warm bread pudding. Makes 12 servings.

**\* To Dry Bread Cubes:** Spread bread cubes in a 15×10×1-inch baking pan. Let stand, uncovered, at room temperature overnight, stirring occasionally. Or, bake in a 300°F oven for 10 to 15 minutes or until dry, stirring once.

If packaged dates are stuck together, microwave them on medium power for 30 seconds.





**Browned Butter  
Toffee Tartlets**  
*{recipe, opposite right}*

## *bulking up on* **BROWNED BUTTER**

Keep a stock of luxurious browned butter in your refrigerator through the holiday season. It's a great ingredient to have on hand during this splurge-worthy time of year.

- \* **To make 3/4 cup of browned butter:** Cut 1 pound of butter into small pieces. Place pieces in a cold saucepan. Turn heat to medium and melt butter over medium heat, swirling the pan frequently.
- \* **Cook and swirl** for about 15 minutes, keeping your eyes on the butter. First, the butter will foam up. Then the milk solids will sink to the bottom of the pan, and soon they will begin to brown.
- \* **Watch closely!** The browned butter is done when you see toasty bits suspended in golden brown liquid and you smell a nutty, almost waffle-like aroma.
- \* **Remove the butter** from heat immediately and pour into a shallow, heatproof bowl. Allow to cool to room temperature, then cover and refrigerate.
- \* **Browned butter keeps**, refrigerated, for about two weeks. To use, soften slightly and remove as needed with an ice cream scoop.



**Honeycrisp Apple  
and Browned Butter Tart**  
*{recipe, page 102}*



**Sour Cream  
Pumpkin Bars**  
*{recipe, opposite left}*

To reduce calories in the Sour Cream Pumpkin Bars, use plain yogurt in place of the sour cream.

## Sour Cream Pumpkin Bars

Prep: 25 minutes Bake: 25 minutes Oven: 350°F

$\frac{1}{2}$  cup butter, softened  
 $1\frac{1}{3}$  cups sugar  
 $1\frac{1}{2}$  teaspoons baking powder  
 $\frac{1}{4}$  teaspoon baking soda  
 $\frac{1}{4}$  teaspoon salt  
2 eggs  
1 cup canned pumpkin  
 $\frac{1}{2}$  cup dairy sour cream  
 $\frac{1}{4}$  cup milk  
1 teaspoon vanilla  
 $1\frac{1}{2}$  cups all-purpose flour  
 $\frac{1}{2}$  cup whole wheat flour  
1 cup chopped pecans or walnuts  
**Browned Butter Frosting**  
Pecan halves (optional)

**1.** Grease a 15×10×1-inch baking pan; set aside.  
**2.** In a large mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking powder, baking soda, and salt. Beat until combined, scraping side of bowl occasionally. Beat in eggs, pumpkin, sour cream, milk, and vanilla until combined. Add all-purpose and whole wheat flours; beat until combined. Stir in 1 cup nuts.

**3.** Spread mixture evenly into prepared baking pan. Bake in a preheated 350°F oven for about 25 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in pan on a wire rack.

**4.** Prepare Browned Butter Frosting; spread immediately over cooled bars. Cut into bars. If desired, top each bar with a pecan half. Makes 32 bars.

**Browned Butter Frosting:** In a small saucepan, melt  $\frac{1}{2}$  cup butter over medium heat. Reduce heat to medium-low. Continue to cook, without stirring, for 5 to 6 minutes or until butter becomes brown and fragrant. Remove from heat; cool slightly. Transfer butter to a medium mixing bowl. Add 3 cups powdered sugar, 2 tablespoons milk, and 1 teaspoon vanilla. Beat with an electric mixer until combined. Beat in additional milk, 1 teaspoon at a time, to make a spreadable frosting. Use immediately. Makes about 1 cup.

## Browned Butter Toffee Tartlets

Make cleanup easier and use less butter between sheets of phyllo by moistening your brush with water and shaking off the excess before dipping the brush in butter to spread on the phyllo.

Prep: 30 minutes Bake: 15 minutes Cool: 5 minutes Oven: 350°F

12 sheets frozen phyllo dough (14×9-inch rectangles), thawed  
 $\frac{1}{4}$  cup butter, melted  
2 eggs, lightly beaten  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{3}$  cup all-purpose flour  
 $1\frac{1}{2}$  teaspoons vanilla  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup butter  
 $\frac{3}{4}$  cup toffee pieces  
2 ounces bittersweet chocolate, chopped (optional)  
1 teaspoon shortening (optional)  
Chocolate-covered toffee bars, chopped

**1.** Lightly coat twenty-four 1 $\frac{3}{4}$ -inch muffin cups with cooking spray; set aside.

**2.** Unroll phyllo dough; cover with plastic wrap. (As you work, keep the phyllo covered to prevent it from drying out, removing sheets as you need them.) Place one sheet of phyllo on work surface; brush with some of the melted butter. Top with second sheet of phyllo. Repeat brushing and layering two more times (4 sheets total). Brush top with melted butter. Trim edges to form a 12×8-inch rectangle. Cut phyllo stack into eight 3×4-inch squares. Repeat with the remaining phyllo sheets and butter to make 24 squares total. Press squares into prepared muffin cups.

**3.** For filling: In a medium bowl, vigorously whisk eggs, sugar, flour, vanilla, and salt to combine.

**4.** In a small saucepan, melt  $\frac{1}{2}$  cup butter over medium heat. Reduce heat to medium-low. Continue to cook, without stirring, for 5 to 6 minutes or until butter becomes brown and fragrant. Remove from heat; cool slightly. Whisk browned butter into egg mixture.

**5.** Spoon filling into tartlet shells. Sprinkle evenly with  $\frac{3}{4}$  cup toffee pieces. Bake in a preheated 350°F oven for 15 to 18 minutes or until tops are golden brown. Cool for 5 minutes in pans; remove carefully and cool completely on wire rack.

**6.** If desired, in a small saucepan, heat and stir chocolate and shortening over low heat until melted and smooth. Cool slightly. Spoon melted chocolate into a small resealable plastic bag. Seal bag, snip off a small corner of the bag, and pipe chocolate over tarts. Top with chopped chocolate-covered toffee bars. Let stand until set. Makes 24 tartlets.

**Save a Step:** Omit the phyllo dough and melted butter. Place 30 baked miniature phyllo dough shells (two 1.9-ounce packages) on a cookie sheet. Fill with egg mixture and toffee pieces and bake as above. Makes 30 tartlets.

Continued on page 102.

# Sticky Business

With its sweet, sunny essence and gentle perfume, honey is heavenly in baked desserts and sweets. Any one of these sticky-finger treats will make a bee-utiful impression during the holiday season.

photos: Blaine Moats | food styling: Greg Lunn



## Date-Walnut Honey Bars

Once you taste these chewy, rich bars, you'll understand why this recipe makes a double batch.

Prep: 30 minutes Bake: 25 minutes

Chill: 30 minutes Oven: 350°F

### Oatmeal Crust

$\frac{3}{4}$  cup honey  
 $\frac{3}{4}$  cup apple jelly  
 $\frac{1}{4}$  cup butter  
 $\frac{1}{4}$  cup packed brown sugar  
 $\frac{1}{4}$  cup all-purpose flour  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
4 eggs, lightly beaten  
1 teaspoon vanilla  
 $2\frac{1}{2}$  cups coarsely chopped walnuts  
2 cups chopped pitted dates

### 1. Prepare Oatmeal Crust.

2. In a medium saucepan, combine honey, jelly, and butter. Cook over low heat for 5 minutes or until butter and jelly are melted, stirring often. Remove from heat. In a large bowl, stir together brown sugar, flour, baking powder, and salt. Add eggs and vanilla; beat with an electric mixer on medium speed until smooth. Stir in the honey mixture.

3. Pour half of the filling over each cooled, prepared crust. Spread evenly. Top each with walnuts and dates. Bake in a preheated 350°F oven for 25 minutes.

4. Cool on wire racks. Chill for 30 minutes. Cut each pan into 18 bars. Makes 36 bars.

**Oatmeal Crust:** Place  $\frac{1}{4}$  cup regular rolled oats,  $\frac{1}{4}$  cup sugar, and  $\frac{1}{2}$  teaspoon salt in a blender or food processor. Cover and blend or process until oats are finely chopped. Transfer to a large bowl. Stir in 2 cups all-purpose flour. Using a pastry blender, cut in 1 cup butter until the mixture resembles coarse crumbs. Sprinkle 1 tablespoon water over mixture. Continue to blend until mixture forms loose crumbs. Press evenly into bottom of two greased  $13 \times 9 \times 2$ -inch baking pans. Bake each pan on the center rack of the oven for 12 minutes. Cool on wire racks.

One 12-ounce jar of honey equals 1 cup. Warming honey slightly in the microwave and using a lightly oiled measuring cup helps it pour more quickly.





To keep honey clear and free-flowing, always store it at room temperature.

## Beekeeper's Keeping Cakes

*As this loaf ages, it becomes more moist and flavorful, making it a good choice for shipping to distant friends and family.*

**Prep:** 40 minutes **Bake:** 55 minutes

**Cool:** 10 minutes **Oven:** 325°F

**5** cups all-purpose flour  
**1½** cups sugar  
**1** tablespoon ground cinnamon  
**½** teaspoon salt  
**1½** cups honey  
**1** cup extra-light olive oil  
**4** eggs, lightly beaten  
**1** tablespoon instant espresso powder  
**1** cup boiling water  
**2** teaspoons baking soda  
**½** cup raisins  
**½** cup chopped walnuts, toasted  
Honey Syrup  
Marzipan Bees (optional)

**1.** Grease and flour bottom and 1 inch up sides of three 8×4×2-inch loaf pans; set aside. In a large bowl, combine flour, sugar, cinnamon, and salt. Add honey, oil, and eggs. Using a wooden spoon, beat until a smooth batter forms.

**2.** In a small bowl, dissolve espresso powder in the 1 cup boiling water. Stir in baking soda. Stir liquid mixture into batter until well combined. Fold in raisins and walnuts.

**3.** Divide batter among prepared loaf pans. Bake in a preheated 325°F oven for 55 to 60 minutes or until tops of loaves are brown and a toothpick inserted near centers comes out clean. (Don't test too soon or loaves will dip.)

**4.** Cool in pans on wire racks for 10 minutes. Remove from pans. Place loaves on a wire rack over a shallow pan. Poke loaves with a wooden skewer or long tined fork; slowly spoon on warm Honey Syrup. Cool completely on wire racks. Wrap each loaf tightly in foil and place in a cool, dry place. Allow loaves to mature for 5 to 7 days before serving. Makes 3 loaves.

**Honey Syrup:** In a medium saucepan, stir together 1 cup sugar,  $\frac{3}{4}$  cup water, 3 tablespoons honey,  $\frac{1}{2}$  teaspoon finely shredded lemon peel, 1 tablespoon lemon juice, and 2 inches stick cinnamon. Bring to boiling, stirring to dissolve sugar. Reduce heat; simmer, uncovered, for 20 minutes. Remove stick cinnamon; cool slightly. Makes about 1 cup syrup.

**Marzipan Bees:** Tint small portions of marzipan with yellow and black paste food coloring. For bee body, roll yellow marzipan into ropes about  $\frac{1}{4}$  inch thick. Cut ropes into 1-inch lengths. Use black-colored marzipan to make bee stripe and eyes. Use sliced almonds for bee wings. If desired, attach bees to loaf using wooden toothpicks. Keep bees in an airtight container for up to 2 days.



## Honey Crunch Chocolate Pecan Pie

*Shelled pecans can be kept in the refrigerator for up to 8 months and in the freezer for up to 2 years.*

**Prep:** 25 minutes **Bake:** 50 minutes **Oven:** 350°F

- 4 eggs, lightly beaten
- 1 cup light-color corn syrup
- 1/4 cup granulated sugar
- 1/4 cup packed brown sugar
- 2 envelopes (1 ounce each) premelted unsweetened chocolate product
- 2 tablespoons butter, melted
- 1 tablespoon bourbon
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1 cup chopped pecans
- 1/2 cup semisweet chocolate pieces
- 1 9-inch unbaked pastry shell\*

Honey-Pecan Topping

1. For filling, in a large bowl, combine eggs, corn syrup, granulated sugar, brown sugar, unsweetened chocolate product, melted butter, bourbon, vanilla, and salt. Mix well. Stir in chopped pecans and chocolate pieces.

2. Pour the filling into the pastry shell. Bake in a preheated 350°F oven for 40 minutes; remove from oven. Carefully spoon Honey-Pecan Topping evenly over pie. Return to oven and bake about 10 minutes more or until topping is bubbly. Makes 10 servings.

**Honey-Pecan Topping:** In a small saucepan, combine 1/3 cup packed brown sugar, 3 tablespoons butter, and 3 tablespoons honey. Bring to boiling, stirring constantly; reduce heat. Boil gently, uncovered, for 2 minutes, stirring occasionally. Remove from heat. Stir in 1 cup pecan halves.

**\*Test Kitchen Tip:** For the pastry shell, prepare your favorite piecrust recipe or use 1 rolled refrigerated unbaked piecrust (half of a 15-ounce package). Or use one 9-inch frozen unbaked deep-dish pastry shell. (Be sure to purchase a deep-dish pastry shell; there is too much filling for a shallow pastry shell.)



Lebkuchen



( Honey makes any baked item stay moister and fresher for longer. )

## Lebkuchen

Prep: 30 minutes Chill: 3 hours Bake: 8 minutes  
Cool: 1 minute Oven: 350°F

1 egg  
 $\frac{3}{4}$  cup packed brown sugar  
 $\frac{1}{2}$  cup honey  
 $\frac{1}{2}$  cup dark molasses  
3 cups all-purpose flour  
1 teaspoon ground cinnamon  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{2}$  teaspoon ground cloves  
 $\frac{1}{2}$  teaspoon ground ginger  
 $\frac{1}{4}$  teaspoon ground cardamom  
 $\frac{1}{2}$  cup chopped almonds  
 $\frac{1}{2}$  cup finely chopped mixed candied fruit and peels  
**Lemon Glaze**  
Chopped mixed candied fruit and peels

**1.** In a small mixing bowl, beat egg with an electric mixer on high speed about 1 minute. Add brown sugar; beat on medium speed until light and fluffy. Add honey and molasses. Beat well.

**2.** In a large mixing bowl, stir together flour, cinnamon, baking soda, cloves, ginger, and cardamom. Add egg mixture. Stir by hand until combined (dough will be stiff). Stir in almonds and  $\frac{1}{2}$  cup candied fruit and peels. Cover and chill dough about 3 hours or until dough is easy to handle.

**3.** Divide dough in half. On a lightly floured surface, roll each half to a 12×8-inch rectangle. Cut into 2-inch squares. Place onto lightly greased cookie sheets.

**4.** Bake in a preheated 350°F oven for 8 to 10 minutes or until edges are lightly browned. Remove from oven. Cool on cookie sheets for 1 minute. Remove cookies and cool on wire racks.

**5.** Brush cookies with Lemon Glaze while they are still warm. Garnish with additional candied fruit and peels. Allow glaze to dry well.

**6.** Store, tightly covered, overnight or up to 7 days to soften. Makes 48 cookies.

**Lemon Glaze:** In a small mixing bowl, stir together  $1\frac{1}{2}$  cups sifted powdered sugar, 1 tablespoon melted margarine or butter, 1 tablespoon lemon juice, and enough water (3 to 4 teaspoons) to make glaze of drizzling consistency.

## Honey-Pistachio Tart

This pistachio-packed tart is rich, dense, and infused with the sweet, floral essence of honey. (Pictured on page 61.)

Prep: 30 minutes Bake: 35 minutes Oven: 375°F

$\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  cup honey  
 $\frac{1}{4}$  cup water  
 $1\frac{1}{2}$  cups chopped pistachio nuts, toasted  
 $\frac{1}{2}$  cup mixed dried fruit bits  
 $\frac{1}{4}$  cup orange juice  
2 cups all-purpose flour  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{2}{3}$  cup shortening  
1 egg  
 $\frac{1}{4}$  cup cold water  
1 egg yolk, lightly beaten  
Coarse sugar or granulated sugar

**1.** For filling, in a medium saucepan, stir together sugar, honey, and  $\frac{1}{4}$  cup water. Bring to boiling, stirring until sugar is dissolved. Reduce heat to medium-low. Gently simmer, uncovered, 15 minutes or until mixture is a light caramel color, stirring occasionally. Stir in pistachios, fruit, and orange juice. Return to boiling; reduce heat. Simmer, uncovered, for 5 minutes or until mixture is slightly thickened, stirring occasionally; set aside.

**2.** For egg pastry, in a large bowl, combine flour and salt. Using a pastry blender, cut in shortening until mixture is the size of small peas. In a small bowl, whisk together the egg and  $\frac{1}{4}$  cup cold water. Add egg mixture to flour mixture. Using a fork, toss until dry ingredients are moistened. Divide dough in half. Form each half into a ball.

**3.** Slightly flatten one ball of egg pastry into a rectangle. On a lightly floured surface, roll dough into a 16×6-inch rectangle. Wrap around a rolling pin. Unroll into a  $13\frac{1}{2} \times 4$ -inch oblong tart pan with a removable bottom. Ease pastry into pan, pressing it up the fluted sides. Trim pastry even with top edge of pan. Spoon filling evenly into crust.

**4.** For top pastry, roll out remaining pastry ball into a 10-inch square. Using a fluted pastry wheel, cut into  $\frac{1}{2}$ -inch-wide strips. Weave strips randomly across top of filling as desired. Press ends into rim of pan. Brush egg yolk over lattice top and sprinkle with sugar.

**5.** Bake in a preheated 375°F oven for about 35 minutes or until top is golden. (If parts of the crust brown more quickly, cover with foil.) Cool in pan on a wire rack. Remove sides from pan. Makes 8 to 12 servings.

## Carrot Cake with Honey-Orange Frosting

Prep: 55 minutes Stand: 30 minutes Bake: 25 minutes  
Cool: 10 minutes Oven: 350°F

4 eggs  
2 cups all-purpose flour  
2 cups sugar  
2 teaspoons baking powder  
2 teaspoons ground cinnamon  
1 teaspoon ground cardamom  
½ teaspoon baking soda  
½ teaspoon salt  
3 cups finely shredded carrots  
½ cup pecan pieces, toasted and finely chopped  
¾ cup vegetable oil  
Honey-Orange Frosting

1. Allow eggs to stand at room temperature for 30 minutes. Meanwhile, grease and flour three 9x5x3-inch loaf pans. Set pans aside.

2. In a large bowl, stir together flour, sugar, baking powder, cinnamon, cardamom, baking soda, and salt; set aside.

3. In a medium bowl, combine eggs, carrots, pecans, and oil. Add egg mixture to flour mixture. Stir until well combined. Pour batter evenly into prepared pans.

4. Bake in a preheated 350°F oven for about 25 minutes or until tops spring back when lightly touched. Cool in pans on wire racks for 10 minutes. Remove from pans and cool completely.

5. Place one cake layer on a rectangular serving platter. Spread with about ½ cup Honey-Orange Frosting. Top with another cake layer and spread with frosting. Add remaining cake layer. Spread with ½ cup remaining frosting. Serve with remaining frosting. Cover and store in refrigerator up to 3 days. Makes 10 to 12 servings.

**Honey-Orange Frosting:** In a medium bowl, combine two 8-ounce packages of cream cheese, softened; ½ cup butter, softened; 1 cup powdered sugar; 2 teaspoons vanilla; 2 teaspoons finely shredded orange peel; and ¾ cup honey. Beat with an electric mixer on medium-high speed until light and fluffy. If frosting seems too soft, chill for 15 to 20 minutes before spreading on cake. Makes 3½ cups.

Although we created this luscious frosting to adorn carrot cake, it is superlative on spice cakes and nut cakes as well.



## Greek Honey-Dipped Cookies

Prep: 1 1/4 hours Bake: 9 minutes/batch Cool: 1 minute  
Stand: 30 minutes Oven: 375°F

1 3/4 cups mild-flavored olive oil  
1 1/4 cups sugar  
1 tablespoon finely shredded orange peel  
1/2 cup orange juice  
2 tablespoons cognac or orange juice  
2 teaspoons ground cinnamon  
1 1/2 teaspoons baking soda  
3/4 teaspoon freshly grated nutmeg or 1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
1/4 teaspoon ground cloves  
7 cups all-purpose flour  
1/2 cup sugar

1. In a large bowl, whisk together oil, 1 1/4 cups sugar, orange peel, orange juice, cognac, 2 teaspoons cinnamon, baking soda, nutmeg, salt, and cloves until well combined. Stir in flour with a wooden spoon (dough will be stiff).

2. Turn dough out onto a lightly floured surface and knead for 5 minutes (dough will be crumbly). Form dough into a ball.

3. In a small bowl, combine 1/2 cup sugar and 1/2 teaspoon cinnamon. Using a slightly rounded tablespoon of dough for each cookie, shape dough into 2 1/2 x 1/2-inch ovals, 1/4 to 1/2 inch thick. Dip dough ovals in sugar-cinnamon mixture, turning to coat both sides. Place ovals 1 inch apart on an ungreased cookie sheet. Brush tops of ovals very lightly with beaten egg white. Place two or three almond slices atop each cookie, pressing lightly onto cookies.

4. Bake in a preheated 375°F oven for 9 to 11 minutes or until edges are just firm when lightly touched and tops are lightly browned. Cool cookies on cookie sheet for 1 minute. Transfer cookies to wire racks; cool completely.

5. Set wire racks on sheets of waxed paper. Dip cooled cookies into Spiced Honey Glaze, turning to coat both sides. Remove from glaze with two forks, allowing excess to drip off. Set cookies on prepared racks. Let stand 30 minutes before serving. Makes about 72 cookies.

**Spiced Honey Glaze:** In a small saucepan, combine 1/3 cup sugar, 1/3 cup water, 1/3 cup honey, 1 teaspoon finely shredded lemon peel, 1 tablespoon lemon juice, 3 inches stick cinnamon, and 1 whole clove. Bring to boiling, stirring constantly to dissolve sugar. Reduce heat; simmer, uncovered, for 10 minutes. Cool completely.

**Storage:** Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature up to 3 days or freeze up to 3 months.



## honey BUZZ

Specialty and monofloral honeys are available at gourmet markets and health food stores. The busy bees at the National Honey Board have created the most helpful website ever to help honey aficionados find varieties of honey by state of origin or by specific flower. Check it out at [honeylocator.com](http://honeylocator.com).



## Honey-Glazed Buttermilk Coffee Cake

Prep: 30 minutes Bake: 25 minutes  
Cool: 10 minutes Oven: 375°F

**1/2** cup honey  
**1/3** cup butter, melted  
**2** tablespoons light-color corn syrup  
**2** teaspoons finely shredded lemon peel  
**4** teaspoons lemon juice  
**1/2** cup chopped pecans  
**1 1/2** cups rolled oats  
**1** cup all-purpose flour  
**3/4** cup packed brown sugar  
**1/2** cup chopped pecans  
**1** teaspoon baking powder  
**1/2** teaspoon baking soda  
**1/2** teaspoon salt  
**2/3** cup buttermilk or sour milk\*  
**2** eggs, lightly beaten  
**1/4** cup butter, melted  
**1 1/2** teaspoons vanilla  
Honey (optional)

**1.** Generously grease a 9x1 1/2-inch round cake pan. In a small bowl, combine **1/2** cup honey, **1/3** cup melted butter, corn syrup, lemon peel, and lemon juice. Stir in **1/2** cup chopped pecans. Pour into prepared pan; set aside.

**2.** For cake, blend or process oats in a blender or food processor until finely ground. Transfer to a large bowl. Stir in flour, brown sugar, **1/2** cup pecans, baking powder, baking soda, and salt. Make a well in the center of the flour mixture. In a medium bowl, combine buttermilk, eggs, **1/4** cup melted butter, and vanilla. Add the milk mixture all at once to the flour mixture. Stir just until mixture is moistened (batter should be lumpy).

**3.** Spoon batter evenly over honey mixture in pan. Bake in a preheated 375°F oven for about 25 minutes or until a wooden toothpick inserted in center comes out clean. Remove from oven and immediately invert cake onto a serving plate. Cool for 10 minutes. If desired, serve warm drizzled with honey. Makes 9 servings.

**\*Test Kitchen Tip:** To make **2/3** cup sour milk, place **2** teaspoons lemon juice or vinegar in glass measuring cup. Add enough milk to equal **2/3** cup; stir. Let mixture stand for 5 minutes before using.





## monofloral HONEYS

The flavor of honey depends entirely upon where bees get their nectar. We're used to a blend, which is what most commercial honeys are. But single-source—or monofloral—honeys with distinctive flavors are gaining ground, as small artisanal producers lead the way and contain their bees in single-flower fields. Here's a sampling of some of the most remarkable varieties.

- \* **Berry.** Blueberry, blackberry, and raspberry flowers possess nectar that results in mild fruit honeys.
- \* **Buckwheat.** Dark and robust, buckwheat honey can be used to replace molasses or maple syrup.
- \* **Chestnut.** Dark, rich, and revered, chestnut honey is considered to be the world's best.
- \* **Clover.** This everyday honey pleases everyone with a fresh, light, uncomplicated taste.
- \* **Heather.** Favored in Scotland, this thick honey tastes exactly the way heather smells.
- \* **Lavender.** This intensely sweet honey has an intoxicatingly floral aroma.
- \* **Manzanita.** Flowers of the palest pink from one of California's native trees help create this dark, molasses-like honey.
- \* **Oak.** Like the tree itself, oak honey is big and burly with a buttery, caramel-like taste.
- \* **Orange blossom.** Along with lemon and lime blossom honeys, this amber varietal is fragrant and citrusy.
- \* **Pumpkin.** This deep amber honey tastes just like pumpkin pie—really.

**Honey-Pistachio Tart**  
(recipe, page 57)

# Crème de la Crème

Crème brûlée is a study in contrasts. In each luscious spoonful, hot embraces cold, sweet whispers to bitter, and smooth silkiness wraps itself around brittle crunchiness.

photos: Blaine Moats | food styling: Dianna Nolin

Maple Crème Brûlée  
{recipe, page 64}



## Pumpkin Spice Crème Brûlée

Baby pumpkins contain a minimum of seeds and stringy pulp so they are much easier to hollow out than large pumpkins.

Prep: 30 minutes Bake: 30 minutes Chill: 1 hour  
Stand: 20 minutes Oven: 350°F

2 cups whipping cream (no substitutes)  
3 egg yolks, lightly beaten  
2 eggs, lightly beaten  
1/2 cup sugar  
1/2 cup canned pumpkin  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1/4 teaspoon salt  
1/4 teaspoon ground cloves  
10 baby pumpkins\*  
1/4 cup sugar

1. In a small saucepan, heat whipping cream over medium heat just until bubbly. Remove from heat; set aside.

2. Meanwhile, in a medium bowl, combine egg yolks, eggs, 1/2 cup sugar, pumpkin, cinnamon, ginger, salt, and cloves. Beat with a whisk or rotary beater just until combined. Slowly whisk the hot whipping cream into the egg mixture.

3. Use a small serrated knife to cut off the top 1/2 inch of the baby pumpkins. Discard tops and remove seeds.

4. Place the pumpkins in a roasting pan. Divide custard mixture evenly among the pumpkins. Place roasting pan on oven rack. Pour enough boiling water into the roasting pan to reach halfway up the sides of the pumpkins.

5. Bake in a preheated 350°F oven for 30 to 40 minutes or until centers appear nearly set when gently shaken. Carefully remove pan from oven. Remove pumpkins from water; cool on a wire rack. Cover and chill for at least 1 hour or up to 8 hours.

6. Before serving, let custards stand at room temperature for 20 minutes. Meanwhile, for caramelized sugar, heat 1/4 cup sugar in a heavy 8-inch skillet over medium-high heat until sugar begins to melt, shaking skillet occasionally to heat sugar evenly. Do not stir. Once sugar starts to melt, reduce heat to low; cook 3 to 5 minutes more or until all of the sugar is melted and golden brown, stirring as needed with a wooden spoon.

7. Quickly drizzle caramelized sugar over the custards. (If sugar starts to harden in the skillet, return to heat, stirring until melted.) Serve immediately. Makes 10 filled pumpkins or 6 custard cups.

\* Instead of the pumpkins, you can use six 3/4-cup soufflé dishes or 6-ounce custard cups. Place the dishes or cups in a 13x9x2-inch baking pan.

## in HOT WATER

Recipes for most oven-going custards call for you to bake them in a pan of hot water. This water bath—also called *bain-marie* [bahn mah-REE]—protects the delicate eggs in the custard mixture by providing the slow, even, indirect heat that eggs need to keep from separating. Using the water bath can be cumbersome, but it is essential to producing satiny custards.

Here are a few tips to make it easier.

- \* **To fill crème brûlée dishes easily**, pour the custard mixture into a pitcher first, then pour into the dishes.
- \* **Set custard-filled cups in the pan**, place the pan on the oven rack, and pour hot water into the pan with a pitcher or teakettle. Fill with enough water to reach halfway up the sides of the custard dishes.
- \* **To remove fully baked custards safely** from the water bath, wrap a rubber band around each end of a pair of tongs. The rubber bands will prevent slipping.

### Crème Brû-latte

Prep: 15 minutes Bake: 40 minutes Chill: 4 hours

Stand: 20 minutes Oven: 325°F

8 egg yolks  
2/3 cup sugar  
3 1/2 cups half-and-half or light cream  
1 tablespoon instant espresso powder  
2 tablespoons coffee liqueur or strong brewed coffee  
1/3 cup turbinado sugar  
Whipping cream (optional)

1. In a medium bowl, combine egg yolks and sugar. Whisk until combined.
2. In a small saucepan, combine half-and-half and espresso powder; heat just to a boil. Gradually whisk hot cream mixture into yolk mixture. Stir in liqueur. Pour mixture evenly into eight 6-ounce ramekins or oven-safe mugs.
3. Place ramekins in two 13×9×2-inch baking pans. Pour enough boiling water into pans to reach halfway up ramekin sides.
4. Bake in a preheated 325°F oven about 40 minutes or until centers appear nearly set when lightly shaken. Carefully remove pans from oven. Remove ramekins from water; cool on a wire rack. Cover and chill for at least 4 hours or overnight.
5. Before serving, let custards stand at room temperature for 20 minutes. Sprinkle custards evenly with turbinado sugar. Place on baking sheet. Caramelize sugar with culinary torch or broil 4 to 5 inches from heat for 4 to 5 minutes.\* Serve immediately. If desired, serve with whipping cream. Makes 8 servings.
- \* Choose the culinary torch if your dishes are not broiler-safe.



### Maple Crème Brûlée

(Pictured on page 62.)

Prep: 40 minutes Bake: 30 minutes Chill: 1 hour

Stand: 20 minutes Oven: 325°F

3 cups whipping cream  
1 1/2 cups pure maple syrup  
10 egg yolks  
2 teaspoons vanilla  
1/4 cup pure maple syrup

1. Place eight 6-ounce custard cups or ramekins in a roasting pan; set aside. In a heavy large saucepan, combine whipping cream and 1 1/2 cups maple syrup. Cook and stir over medium heat just until bubbly, stirring occasionally.
2. Meanwhile, in a large bowl, beat egg yolks with a whisk until combined. Slowly whisk the hot cream mixture into the egg yolks. Strain mixture through a fine-mesh sieve, if necessary.
3. Divide custard mixture evenly among the custard cups. Place roasting pan on oven rack. Pour enough boiling water into pan to reach halfway up sides of cups.
4. Bake in a preheated 325°F oven for 30 to 35 minutes or until centers appear nearly set when lightly shaken. Remove cups from water; cool on a wire rack. Cover and chill for at least 1 hour or up to 24 hours.
5. Before serving, let custards stand at room temperature for 20 minutes. Drizzle custards evenly with 1/4 cup syrup. Place on baking sheet. Caramelize syrup with culinary torch or broil 4 to 5 inches from heat for 4 to 5 minutes.\* Serve immediately. Makes 8 servings.
- \* Choose the culinary torch if your dishes are not broiler-safe.



When you combine the ingredients for the custard, stop beating the mixture before it gets foamy or the baked custards will be bubbly and look uneven.

Chocolate-Ancho Crème Brûlée  
*{recipe, page 102}*



# Rise and Shine

words: Wini Moranville | food photos: Blaine Moats | food styling: Greg Luna

Make it gorgeous, make it yummy—and make it ahead. That's the thinking behind these brunch recipes. In the morning, when you pop these dishes in the oven, you'll have the beautiful feeling everything is going your way.



## Overnight Breakfast Pie

Prep: 20 minutes Chill: 2 hours Bake: 50 minutes

Oven: 325°F

8 slices bacon  
1/2 cup panko (Japanese-style) bread crumbs  
5 eggs  
2 1/2 cups frozen shredded hash brown potatoes  
1 cup shredded Swiss cheese (4 ounces)  
1/2 cup cottage cheese  
1/3 cup milk  
1/4 cup chopped green onions  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper  
4 drops bottled hot pepper sauce  
Sliced green onions (optional)

1. In a large skillet, cook bacon over medium heat until crisp. Drain bacon on paper towels, reserving 1 tablespoon drippings in skillet. Crumble bacon; set aside. Stir bread crumbs into the reserved drippings. Transfer to a small bowl; cover and chill until needed.

2. Lightly grease a 9-inch pie plate; set aside. In a medium bowl, beat eggs with a fork until foamy. Stir in crumbled bacon, hash brown potatoes, Swiss cheese, cottage cheese, milk, 1/4 cup green onions, salt, black pepper, and hot pepper sauce. Pour mixture into the prepared pie plate. Cover and chill for 2 to 24 hours.

3. Sprinkle pie with bread crumb mixture. Bake, uncovered, in a preheated 325°F oven for about 50 minutes or until a knife inserted in the center comes out clean. If desired, sprinkle pie with additional sliced green onions. Makes 6 to 8 servings.



## Egg-*n*'-Bacon Breakfast Casserole

Prep: 25 minutes Chill: 2 hours Bake: 50 minutes  
Stand: 10 minutes Oven: 325°F

- 1 pound bacon, coarsely chopped, or bulk pork sausage
- 6 1-inch slices French bread
- 2 tablespoons butter, softened
- 1 cup shredded Co-Jack or American cheese (4 ounces)
- 6 eggs, lightly beaten
- 1½ cups whipping cream, half-and-half, light cream, or whole milk
- ¾ to 1 teaspoon dry mustard
- ½ teaspoon salt
- ¼ teaspoon ground black pepper

1. In a large skillet, cook bacon over medium heat until crisp. Drain bacon on paper towels; discard drippings. (If using sausage, cook over medium-high heat until brown. Drain off fat.)

2. Meanwhile, grease a 2-quart oval or square baking dish; set aside. Spread one side of bread slices with butter. Cut bread into 1-inch cubes. Place half of the bread cubes in the prepared baking dish. Sprinkle with half of the bacon. Top with the remaining bread cubes and the remaining bacon; sprinkle with cheese (dish will be full).

3. In a medium bowl, whisk together eggs, whipping cream, dry mustard, salt, and pepper. Gradually pour egg mixture over layers in dish. Cover and chill for 2 to 24 hours.

4. Bake, uncovered, in a preheated 325°F oven for 50 to 55 minutes or until center is set (170°F). Let stand for 10 minutes before serving. Makes 6 to 8 servings.



## Ham Soufflé Roll

Prep: 50 minutes Chill: 2 hours Bake: 65 minutes  
Oven: 375°F/350°F

**1/4** cup butter  
**1/2** cup all-purpose flour  
**1/8** teaspoon ground black pepper  
**2** cups milk  
**6** egg yolks, lightly beaten  
**6** egg whites  
**1/4** teaspoon cream of tartar  
**6** ounces thinly sliced cooked ham  
**6** ounces thinly sliced provolone or Swiss cheese  
Parsley Sauce  
Snipped fresh parsley (optional)

**1.** Line a 15x10x1-inch baking pan with foil, extending foil about 1 inch over edges of pan. Grease and lightly flour foil; set pan aside.

**2.** In a medium saucepan, melt butter. Stir in flour and pepper. Gradually stir in milk. Cook and stir until mixture is thickened and bubbly; cool slightly. Place egg yolks in a medium bowl; gradually stir in milk mixture.

**3.** In a large bowl, combine egg whites and cream of tartar. Beat with an electric mixer until stiff peaks form (tips stand straight). Fold some of the beaten egg whites into the egg yolk mixture. Fold egg yolk mixture into the remaining beaten egg whites. Spread in the prepared baking pan.

**4.** Bake in a preheated 375°F oven about 20 minutes or until soufflé is puffed and a knife inserted in center comes out clean.

**5.** Meanwhile, place a long sheet of heavy foil (about 22x18 inches) on a large baking sheet. Generously grease the foil. Immediately loosen edges of soufflé from baking pan. Invert soufflé onto the foil-lined baking sheet. Carefully peel off foil.

**6.** Place ham and cheese slices in single layers on top of soufflé. Starting from a short side, use foil on baking sheet to lift and help roll up soufflé. (Don't roll the foil inside.) Use foil to lift soufflé roll into a 13x9x2-inch baking pan. Fold the foil over the soufflé roll to cover; chill for 2 to 24 hours. Prepare Parsley Sauce; cover and chill for up to 24 hours.

**7.** Preheat oven to 350°F. Bake soufflé roll, covered with the foil, about 45 minutes or until heated through. Meanwhile, shake sauce; transfer to a medium saucepan. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 2 minutes more.

**8.** To serve, uncover soufflé roll. Use the foil to lift soufflé roll from pan. Using two large spatulas, transfer soufflé roll to a warm serving platter (or use foil to roll soufflé onto platter). If desired, spoon a little sauce over soufflé roll. Slice with a serrated knife and serve with the remaining sauce. If desired, garnish with snipped parsley. Makes 8 servings.

To beat egg whites to lofty heights, make sure the mixing bowl and the beaters are completely clean and free of oil.



**Parsley Sauce:** In a blender or food processor, combine **1/2** cup lightly packed fresh parsley sprigs; **2** shallots or green onions, cut up; and **1** teaspoon dried basil, crushed. Cover and blend or process until finely chopped. Add **1 1/2** cups whipping cream, **1** tablespoon cornstarch, **1** tablespoon Dijon-style mustard, and **1/4** teaspoon salt. Cover and blend or process for 10 to 20 seconds or until mixture is slightly thickened. (Be careful not to overblend or you will end up with butter.) Transfer mixture to a screw-top jar.

## Spicy Brunch Lasagna

Prep: 40 minutes Chill: 8 hours Stand: 30 minutes  
Bake: 1 hour Cool: 5 minutes Oven: 350°F

1½ pounds bulk Italian sausage  
1 24-ounce carton cottage cheese  
½ cup finely chopped green onions  
¼ cup snipped fresh chives  
¼ cup finely shredded carrot  
18 eggs  
½ cup milk  
½ teaspoon salt  
½ teaspoon pepper  
2 tablespoons butter  
1 14-ounce jar purchased Alfredo sauce  
1 teaspoon dried Italian seasoning, crushed  
8 oven-ready lasagna noodles  
4 cups frozen shredded hash brown potatoes, thawed  
2 cups shredded mozzarella cheese



1. In a large skillet, cook sausage until browned. Drain off fat; set aside. Meanwhile, in a medium bowl, combine cottage cheese, green onions, chives, and carrot; set aside.

2. In a very large bowl, whisk together eggs, milk, salt, and pepper. In a large skillet, melt butter over medium heat; pour in egg mixture. Cook over medium heat, without stirring, until mixture begins to set on the bottom and around the edges. With a spatula or a large spoon, lift and fold the partially cooked egg mixture so that the uncooked portion flows underneath. Continue cooking over medium heat for 2 to 3 minutes or until egg mixture is cooked through but is still glossy and moist. Immediately remove from heat.

3. In a small bowl, combine the Alfredo sauce and Italian seasoning. Spread about ½ cup of the sauce mixture over the bottom of a 3-quart rectangular baking dish. Layer half of the lasagna noodles in the dish, overlapping as necessary. Top with half of the remaining sauce, half of the cottage cheese mixture, half of the hash brown potatoes, half of the scrambled egg mixture, and half of the sausage mixture. Sprinkle with 1 cup of the cheese. Repeat layers.

4. Cover the dish tightly with plastic wrap. Chill for 8 hours or overnight.

5. Remove from refrigerator and let stand at room temperature for 30 minutes before baking. Remove plastic wrap and cover dish with foil. Preheat oven to 350°F. Bake for 45 minutes. Remove foil and bake 15 minutes more or until heated through. Cool for 5 minutes before cutting into portions. Makes 16 servings.

## easy DOES IT

As the host, you set the tone for your party. The more relaxed you are, the more relaxed your guests will be. Make-ahead recipes are one way to help you feel poised and ready for the gathering.

Here are other ideas.

- ★ **Prepare a pitcher** or punch bowl of one clever cocktail or other eye-opening sipper rather than setting up a bar and trying to pour a variety of drinks. Even easier, serve champagne or sparkling wines—always a hit at brunch.
- ★ **Don't wait until brunch** is served to pour coffee. You can bet someone will request a cup the minute he or she walks through the door. Fill a carafe in advance so you don't have to get out of your groove to make it.
- ★ **Have serving platters, bowls, and utensils ready**, perhaps in a nearby room so they're not in your way. Once guests arrive, you'll have better things to do than dig through the cupboards for the bread basket.

## Caramel-Pecan French Toast

Prep: 25 minutes Chill: 2 hours Bake: 30 minutes

Stand: 10 minutes Oven: 350°F

1 cup packed brown sugar  
½ cup butter  
2 tablespoons light-color corn syrup  
1 cup chopped pecans, toasted  
16 ½-inch-thick slices French bread  
6 eggs, lightly beaten  
1½ cups milk  
1 teaspoon vanilla  
1 tablespoon granulated sugar  
1½ teaspoons ground cinnamon  
¼ teaspoon ground nutmeg  
Toasted chopped pecans (optional)

1. In a medium saucepan, combine brown sugar, butter, and corn syrup. Cook and stir until butter is melted and brown sugar is dissolved. Pour into a 3-quart rectangular baking dish. Sprinkle with  $\frac{1}{2}$  cup of the pecans.

2. Arrange *half* of the bread slices in a single layer in the baking dish. Sprinkle with remaining  $\frac{1}{2}$  cup pecans; top with the remaining bread slices.

3. In a medium bowl, whisk together eggs, milk, and vanilla. Gradually pour egg mixture over bread; press lightly with the back of a large spoon to moisten bread.

4. In a small bowl, stir together granulated sugar, cinnamon, and nutmeg; sprinkle over bread. Cover and chill for 2 to 24 hours.

5. Bake, uncovered, in a preheated 350°F oven for 30 to 40 minutes or until lightly browned. Let stand for 10 minutes before serving. To serve, invert French toast onto a large serving platter. If desired, sprinkle with additional pecans. Makes 8 servings.

The little bits of French bread that remain from meals really add up. Save them in a plastic bag in your freezer. Soon you'll have enough bread to make this recipe.





## Pumpkin-Sour Cream Coffee Cake with Pecan Streusel

Prep: 45 minutes Bake: 1 hour Cool: 10 minutes Oven: 325°F

### Pecan Streusel

- 1 cup canned pumpkin
- 1/3 cup packed brown sugar
- 1/3 cup dried cranberries or golden raisins
- 1 tablespoon all-purpose flour
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/2 cup butter, softened
- 1 cup granulated sugar
- 1 1/2 teaspoons vanilla
- 2 eggs
- 1 8-ounce carton dairy sour cream

1. Grease and flour a 9-inch springform pan; set aside. Prepare Pecan Streusel; set aside.

2. For filling, stir together pumpkin, brown sugar, dried cranberries, and 1 tablespoon flour in a small bowl; set aside.

3. In a medium bowl, stir together 2 cups flour, baking powder, baking soda, salt, and nutmeg. In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar and vanilla. Beat until combined, scraping side of bowl occasionally. Add eggs, one at a time, beating after each addition. Alternately add flour mixture and sour cream to butter mixture, beating on low speed after each addition just until combined (batter will be stiff).

4. Spread 3 cups of the batter in the prepared pan, building up edges to form a 1-inch rim. Spoon filling into center of pan, spreading to make an even layer. Carefully spoon the remaining batter in small mounds on top of filling; gently spread batter to cover filling. Sprinkle with streusel.

5. Bake in a preheated 325°F oven for 60 to 65 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 10 minutes. Remove springform part of pan. Cool completely on wire rack. Makes 12 servings.

**Pecan Streusel:** In a medium bowl, stir together 1/3 cup all-purpose flour, 1/3 cup packed brown sugar, and 1/8 teaspoon ground nutmeg. Using a pastry blender, cut in 3 tablespoons butter until mixture resembles coarse crumbs. Stir in 1/3 cup chopped pecans.



This is a great recipe for using up odds and ends of various cheeses. Cheddar, Gouda, Monterey Jack, and Mexican blends all are good candidates.

## Horseradish-Ham Potato Bake

Prep: 15 minutes Chill: 4 hours Bake: 55 minutes  
Stand: 5 minutes Oven: 350°F

- 1 28-ounce package frozen loose-pack diced hash brown potatoes with onions and peppers
- 1 1/2 cups diced cooked ham (8 ounces)
- 1 cup shredded Swiss cheese (4 ounces)
- 1/3 cup finely chopped red onion
- 5 eggs, lightly beaten
- 1 1/2 cups milk
- 3 tablespoons horseradish mustard
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- Horseradish Sour Cream

1. Coat a 3-quart rectangular baking dish with nonstick cooking spray. Arrange potatoes evenly in the bottom of the dish. Sprinkle with ham, cheese, and onion.

2. In a medium bowl, whisk together eggs, milk, mustard, salt, and black pepper. Pour egg mixture over potato mixture. Cover and chill 4 to 24 hours.

3. Bake, uncovered, in a 350°F oven for 55 to 60 minutes or until a knife inserted near center comes out clean. Let stand 5 minutes before serving. Serve with Horseradish Sour Cream. Makes 8 servings.

**Horseradish Sour Cream:** In a small bowl, stir together 1/2 cup dairy sour cream, 1 to 2 tablespoons horseradish mustard, and 1 tablespoon snipped fresh chives.



# Savory Scones

Savory scones—like the moist, tender herb- and cheese-studded ones offered here—are the kind of light, buttery Scottish quick breads that cozy right up to a steaming bowl of soup or stew. Add them to your winter repertoire to make your most humble meals special.

photos: Blaine Moatz | food styling: Nicole Faber Peterson

Spicy Pepper Jack  
and Sausage Scones

{recipe, page 78}



## Peppered Bacon, Green Onion, and Buttermilk Scones

Prep: 30 minutes Bake: 15 minutes Oven: 425°F

**6** slices peppered bacon  
**4** green onions, finely chopped  
**1** cup buttermilk  
**1** egg, lightly beaten  
**3** cups all-purpose flour  
**1** tablespoon baking powder  
**1/4** teaspoon garlic powder  
**1/4** teaspoon cayenne pepper or crushed red pepper  
**1/2** cup cold butter, cut into small pieces  
**1 1/2** cups finely shredded Gruyère cheese (6 ounces)

**1.** In a very large skillet, cook bacon over medium heat until crisp. Remove bacon from skillet and drain on paper towels. Discard all but 2 tablespoons drippings from skillet. Cook green onions in hot drippings until tender; set aside. Crumble bacon; set aside.

**2.** Line a large baking sheet with parchment paper; set aside. In a small bowl, whisk together buttermilk and egg; set aside.

**3.** In a food processor,\* combine flour, baking powder, garlic powder, and cayenne pepper. Pulse with several on/off turns to combine. Sprinkle butter pieces over flour mixture. Pulse with several on/off turns until mixture resembles coarse crumbs.

**4.** In a large bowl, combine flour mixture, crumbled bacon, green onions, and cheese. Make a well in the center of the flour mixture. Reserve 2 tablespoons of the buttermilk mixture. Add remaining buttermilk mixture all at once to flour mixture. Using a fork, stir just until mixture is moistened.

**5.** Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing it for 10 to 12 strokes or just until dough holds together. Use a rolling pin to roll the dough evenly to  $\frac{1}{2}$ -inch thickness. Use a 2- to  $2\frac{1}{2}$ -inch round cutter to cut rounds from the dough.

**6.** Place rounds, nearly touching, on prepared baking sheet. Brush rounds with reserved buttermilk mixture. Bake in a preheated 425°F oven for 15 minutes or until golden brown. Serve warm. Makes about 26 scones.

\* Or, in a large bowl, use a pastry blender to cut the butter into the flour mixture until the mixture resembles coarse crumbs.



## Sharp Cheddar Scones with Honey-Mustard Butter

Prep: 25 minutes Bake: 14 minutes Oven: 375°F

$\frac{1}{2}$  cup all-purpose flour  
 $\frac{1}{2}$  cup whole wheat flour  
 $\frac{1}{2}$  cup yellow cornmeal  
1 tablespoon sugar  
 $1\frac{1}{4}$  teaspoons baking powder  
1 teaspoon dried dill weed  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon baking soda  
 $\frac{1}{8}$  teaspoon cayenne pepper  
 $\frac{1}{4}$  cup cold butter, cut into small pieces  
1 cup shredded sharp cheddar cheese  
 $\frac{1}{3}$  cup buttermilk  
1 egg, lightly beaten  
Honey-Mustard Butter

1. In a medium bowl, combine flours, cornmeal, sugar, baking powder, dill weed, salt, baking soda, and cayenne pepper. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Stir in cheese. Make a well in the center of the flour mixture.
2. In a small bowl, combine buttermilk and egg. Add egg mixture all at once to flour mixture. Using a fork, stir just until mixture is moistened.
3. Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing it for four to six strokes or just until dough holds together. Pat or lightly roll dough into a 7-inch square of about  $\frac{3}{4}$ -inch thickness. Cut dough into 16 squares using a pizza cutter or floured knife.
4. Arrange squares 1 inch apart on an ungreased large baking sheet. Bake in a preheated 375°F oven for 14 to 16 minutes or until tops are lightly browned. Serve warm with Honey-Mustard Butter. Makes 16 scones.

**Honey-Mustard Butter:** In a small bowl, beat 6 tablespoons softened butter with an electric mixer until smooth. Add 2 tablespoons honey and 1 tablespoon coarse-grain Dijon-style mustard. Beat until smooth. Makes about  $\frac{2}{3}$  cup.

Scones can be cut into small shapes with cookie cutters. Use cutters at least 3 inches in diameter; smaller scones dry out too quickly.



## language LESSON

What is the correct pronunciation of scone? There isn't one. [SKOAN], which rhymes with "cone," is more common in southern Great Britain, and [SKON], which rhymes with "gone," is heard most often in the North. As long as the scones you bake are delicious, you may call them whatever you please.

## Blue Cheese-Walnut Scones

Prep: 25 minutes Bake: 18 minutes Oven: 400°F

2 cups all-purpose flour  
1 tablespoon sugar  
1 tablespoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
5 tablespoons cold butter, cut into small pieces  
 $\frac{3}{4}$  cup milk  
 $\frac{1}{2}$  cup crumbled blue cheese  
 $\frac{1}{3}$  cup coarsely chopped walnuts, toasted  
 $\frac{1}{4}$  cup cream cheese, softened  
2 tablespoons milk  
Milk

1. Lightly grease a baking sheet; set aside. In a large bowl, combine flour, sugar, baking powder, and salt. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Make

a well in the center of the flour mixture. Add  $\frac{3}{4}$  cup milk all at once to flour mixture. Using a fork, stir just until mixture is moistened.

2. Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing dough for 10 to 12 strokes or just until dough holds together. Lightly roll dough into a 16×10-inch rectangle.

3. In a small bowl, combine blue cheese, walnuts, cream cheese, and 2 tablespoons milk. Mix with a wooden spoon until smooth and spreadable. With a knife or metal spatula, spread blue cheese mixture evenly over dough.

4. Starting at the short end, roll dough into a cylinder. Using a serrated knife, slice roll into 12 portions. Place scones, just touching each other, on prepared baking sheet. Lightly brush tops of scones with additional milk. Bake in a preheated 400°F oven for 18 to 20 minutes or until golden. Serve warm. Makes 12 scones.

## Blue Cheese-Walnut Scones



## Spicy Pepper Jack and Sausage Scones

Cheddar cheese and sausage help make these buttermilk scones irresistible—especially when eaten hot from the oven. (Pictured on page 75.)

Prep: 25 minutes Bake: 15 minutes Oven: 400°F

12 ounces bulk pork sausage  
 $3\frac{1}{4}$  cups all-purpose flour  
 $\frac{1}{2}$  cup sugar  
 $2\frac{1}{2}$  teaspoons baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{3}{4}$  cup cold butter, cut into small pieces  
6 ounces Monterey Jack cheese with jalapeño peppers, shredded ( $1\frac{1}{2}$  cups)  
 $1\frac{1}{4}$  cups buttermilk

1. In a large skillet, cook sausage over medium heat until browned, breaking meat into small pieces with a wooden spoon. Drain fat and set sausage aside.

2. In a very large bowl, combine flour, sugar, baking powder, and salt. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Stir in cheese and sausage. Make a well in the center of the flour mixture. Add 1 cup of the buttermilk all at once to flour mixture. Using a fork, stir just until mixture is moistened.

3. Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing it for 10 to 12 strokes or just until dough holds together. Pat or lightly roll dough into a 9-inch circle. Cut dough into 12 or 16 wedges using a pizza cutter or floured knife.

4. Arrange wedges 1 inch apart on an ungreased baking sheet. Brush with some of the remaining buttermilk. Bake in a preheated 400°F oven for 15 to 18 minutes or until golden brown. Serve warm. Makes 12 or 16 scones.



To store scones, place in an airtight container and freeze up to 3 months. Place frozen scones on a baking sheet and reheat in 350°F oven for 10 minutes or until they're heated through.

## Sweet Potato-Sweet Onion Scones

Prep: 25 minutes Bake: 18 minutes Oven: 400°F

**1/2** cup finely chopped onion  
**1** tablespoon olive oil  
**2** cups all-purpose flour  
**1/2** cup whole wheat flour  
**2** tablespoons packed brown sugar  
**1** tablespoon baking powder  
**1/2** teaspoon salt  
**1/2** cup butter, cut into small pieces  
**1** cup mashed sweet potatoes  
**1** egg, lightly beaten  
**2/3** cup milk  
**1** cup chopped pecans  
**2** tablespoons butter, melted

**1.** In a medium skillet, cook onion in olive oil over medium heat for 6 to 8 minutes or until pieces are lightly browned. Cool slightly.

**2.** Line a large baking sheet with parchment paper; set aside. In a large bowl, combine flours, brown sugar, baking powder, and salt. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Make a well in the center of the flour mixture.

**3.** In a small bowl, combine sweet potatoes, egg, and milk. Add egg mixture all at once to flour mixture along with cooked onions and the pecans. Using a fork, stir just until mixture is moistened.

**4.** Use a  $1/3$  cup measure to drop dough in mounds onto prepared baking sheet. Bake in a preheated 400°F oven for 18 to 20 minutes or until golden brown. Brush hot scones with melted butter. Serve warm. Makes 10 to 12 scones.

## a touch of GRACE

Shirley O. Corriher, the charming, down-to-earth food scientist who wrote the book *Cookwise: The Secrets of Cooking Revealed*, uses the phrase "touch of grace" to describe the proper way to handle biscuit and scone dough. She means that dough should not only be handled with an angel-light touch, but it also should be worked as quickly as possible. Our Better Homes and Gardens® Test Kitchen tips will help you achieve your own touch of grace.

### Tomato-Pesto Scones with Kalamata Olives

Prep: 25 minutes Stand: 10 minutes

Bake: 12 minutes Oven: 425°F

1 cup dried tomatoes (not oil-packed) (3 ounces)  
2 cups all-purpose flour  
1 0.5-ounce envelope pesto sauce mix  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/4 cup cold butter  
3/4 cup milk  
1 egg yolk  
1/2 cup pitted Kalamata olives, coarsely chopped and drained  
1 tablespoon snipped fresh rosemary  
1 tablespoon olive oil  
Rosemary sprigs

1. In a small bowl, combine dried tomatoes and enough boiling water to cover. Let stand for 10 minutes; drain. Remove two of the dried tomatoes; set aside. Chop remaining tomatoes and set aside.

2. Line a large baking sheet with parchment paper; set aside. In a large bowl, combine flour, pesto mix, baking powder, and baking soda. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Make a well in the center of the flour mixture.

3. In a medium bowl, combine milk and egg yolk. Add egg mixture all at once to flour mixture. Stir in chopped tomatoes, olives, and snipped rosemary just until combined.

4. Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing it for 10 to 12 strokes or just until dough holds together. With floured hands, pat or lightly roll dough to a 9×6-inch rectangle on prepared baking sheet. Using a sharp knife, cut scones into nine to 15 diamond pieces (do not separate). Lightly press reserved tomatoes and a few rosemary sprigs into top of dough. Brush with olive oil. Bake in a preheated 425°F oven for 12 to 14 minutes or until lightly browned. Gently pull or cut scones to separate. Serve warm. Makes 9 to 15 scones.

### Cheesy Potato Corn Scones

(Pictured on page 74.)

Prep: 25 minutes Bake: 25 minutes Oven: 400°F

2/3 cup water  
2/3 cup instant mashed potato flakes  
1/4 cup cold butter, cut up  
1 1/4 cups all-purpose flour  
1/2 cup yellow cornmeal

- ★ Work in a bowl that has been chilled for 15 minutes in the freezer and make sure all ingredients are cold.
- ★ Barely mix in the cream, milk, or buttermilk. To do so, add liquid to dry ingredients all at once. Allow liquid to soak into dry ingredients for a minute or so before beginning to mix.
- ★ Mix with a large fork and, rather than stirring, just turn ingredients over on top of one another. Try to accomplish this in only five or six motions. It is OK to have clumps of flour at this point. [Editor's note: I use a wooden fork that goes with a salad mixing set.]
- ★ Turn dough out onto a lightly floured surface. It will be a ragged clump. Sprinkle the dough with flour, then very carefully and very lightly, knead dough only four or five turns, fewer if possible.
- ★ If dough does not feel cold, place it in the refrigerator for 10 minutes before shaping.
- ★ Pat dough into a circle with your fingers, being careful not to stretch or overwork it.
- ★ Immediately place cold scones in preheated oven.

1 cup shredded cheddar cheese (4 ounces)  
4 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon caraway seeds or 1 teaspoon poppy seeds  
1/2 cup milk

1. Lightly grease a baking sheet; set aside. In a small saucepan, bring the water just to a simmer; remove from heat. Stir in potato flakes until moistened. Stir in butter.

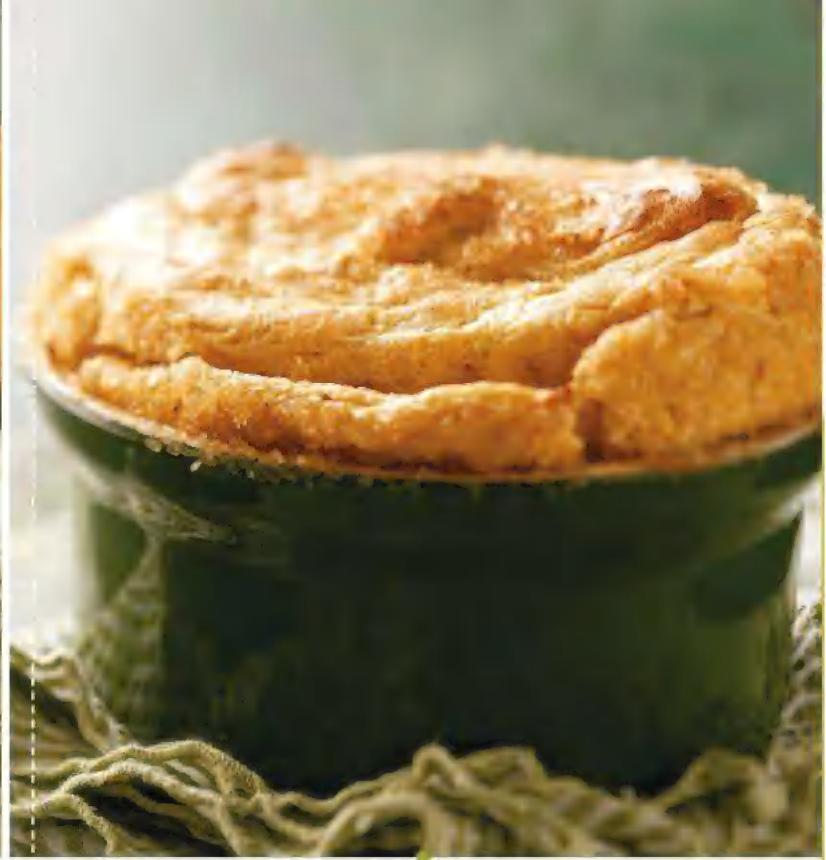
2. In a large bowl, combine flour, cornmeal, 3/4 cup of the cheese, baking powder, salt, and caraway seeds; stir in potato mixture and milk. Turn dough out onto a well-floured surface. Knead dough by folding and gently pressing it for five or six strokes or just until dough holds together. Pat or lightly roll dough into a 9-inch circle on prepared baking sheet. Cut dough into eight wedges using a pizza cutter or floured knife (do not separate). Sprinkle wedges with remaining cheese.

3. Bake in a preheated 400°F oven for about 25 minutes or until lightly browned. Gently pull or cut scones to separate. Serve warm. Makes 8 scones.

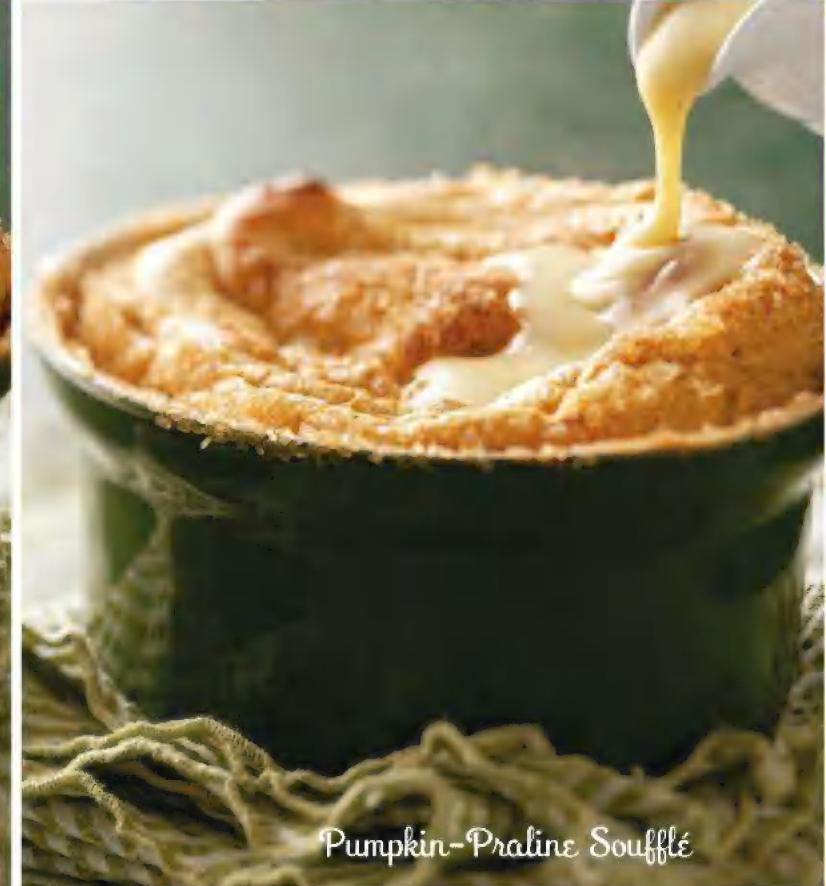
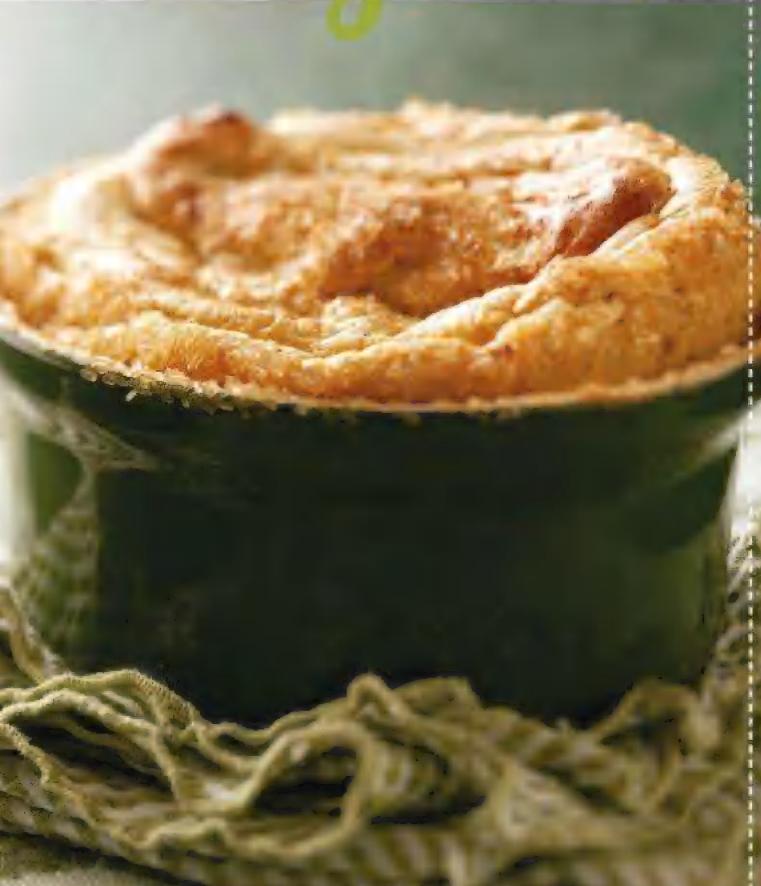


The true flavor of a scone is revealed when it's eaten while still warm, but they will keep well in an airtight container for two to three days in the refrigerator.

Tomato-Pesto Scones  
with Kalamata Olives



# Lighter than Air



Pumpkin-Praline Soufflé

Talk about a head turner.  
A soufflé is a heavenly, light  
dessert that struts its stuff.  
And the stuff it struts is  
nothing short of stunning.

photos: Kritsada | food styling: Dianna Nolin

## Pumpkin-Praline Soufflé

*Hazelnut praline paste may be purchased at kingarthurflour.com.*

**Prep:** 25 minutes **Bake:** 28 minutes **Oven:** 350°F

### Crème Anglaise

Butter

Turbinado sugar or coarse sugar

3 egg yolks

1/4 cup granulated sugar

1/4 cup all-purpose flour

1 cup whole milk

2 tablespoons canned pumpkin

2 tablespoons canned hazelnut praline paste,  
hazelnut butter, or almond butter

1/2 teaspoon vanilla

3 egg whites

**1.** Prepare Crème Anglaise. Butter the sides of two 16-ounce ramekins.\* Sprinkle turbinado sugar inside ramekins; set aside.

**2.** In a medium bowl, beat egg yolks and granulated sugar with an electric mixer on medium to high speed for 2 minutes or until thick and lemon-colored. Reduce speed and beat in flour.

## never FEAR

Soufflés really don't deserve their finicky reputation. If you follow these tips, your soufflé will not fall flat.

- \* **Separate eggs carefully.** Watch out for what pastry chefs call "goldfish"—little bits of egg yolk—in the whites. Even the smallest bit of egg yolk will prevent egg whites from expanding.
- \* **Bringing egg whites to room temperature** before beating will make your soufflé rise more dramatically.
- \* **Beat egg whites** just until they lose their gloss.

**3.** In a medium saucepan, bring milk to a full boil over medium-high heat. Pour half of the hot milk into the egg mixture. Beat until combined. Pour egg mixture back into hot milk in saucepan. Cook over medium heat, stirring constantly, until mixture returns to a boil (mixture will be very thick). Stir in pumpkin, praline paste, and vanilla until combined; cool slightly.

**4.** In a large clean bowl, beat egg whites with an electric mixer on medium to high speed until soft peaks form (tips curl). Gently fold beaten egg whites into the pumpkin-praline mixture.

**5.** Divide mixture among prepared ramekins. Lightly sprinkle with additional turbinado sugar. Bake in a preheated 350°F oven for 28 to 30 minutes or until a knife inserted near the center comes out clean. Serve with Crème Anglaise. Serve immediately. Makes 4 servings.

**Crème Anglaise:** In a heavy small saucepan, combine 2/3 cup whipping cream and half of a vanilla bean, split lengthwise. (If desired, omit the vanilla bean and stir 1/2 teaspoon vanilla into sauce before chilling.) Bring just to boiling, stirring frequently. Remove saucepan from heat. In a medium bowl, combine a small amount of the hot cream mixture, 1 egg yolk, and 1/3 cup sugar. Beat with an electric mixer on high speed for 2 to 3 minutes or until thick and lemon-colored. Gradually stir about half of the remaining cream mixture into the egg yolk mixture. Return all of the egg yolk mixture to saucepan. Cook and stir over medium heat just until mixture returns to boiling. Remove from heat. Remove and discard vanilla bean. Cover surface with plastic wrap. Chill until serving time. Makes 1 cup.

\* If desired, butter the sides of four 10-ounce ramekins and sprinkle with turbinado sugar. Prepare as directed in Steps 2 through 5, except bake in a preheated 350°F oven for 20 to 22 minutes or until a knife inserted near the center comes out clean.

( No cream of tartar?  
Three drops of lemon juice  
will do the trick.)

## Hot Cocoa Soufflé with Coffee Ice Cream

*This rich puff tastes like a soul-satisfying mug of hot chocolate.*

*(Pictured on page 87.)*

**Prep:** 35 minutes **Bake:** 40 minutes **Oven:** 350°F

**Butter**  
 3 tablespoons sugar  
 2 tablespoons unsweetened Dutch-process cocoa powder  
 1/4 cup butter  
 1/2 cup sugar  
 1/2 cup unsweetened Dutch-process cocoa powder  
 1/4 cup all-purpose flour  
 1 cup milk  
 4 egg yolks, lightly beaten  
 4 egg whites  
 2 tablespoons sugar  
 Coffee ice cream

**1.** Butter the sides of a 1 1/2-quart soufflé dish or oven-safe mixing bowl. In a small bowl, stir together 3 tablespoons sugar and 2 tablespoons cocoa powder. Sprinkle the inside of the buttered dish with enough sugar-cocoa mixture to coat bottom and sides; set prepared dish and remaining sugar-cocoa mixture aside.

**2.** In a medium saucepan, melt 1/4 cup butter over medium heat. Stir in 1/2 cup sugar, 1/2 cup cocoa powder, and flour. Add milk all at once. Cook and stir until thickened and bubbly. Remove from heat. Place egg yolks in a large bowl. Gradually stir liquid mixture into beaten egg yolks; set aside.

**3.** In a large bowl, beat egg whites with an electric mixer on medium to high speed until soft peaks form. Gradually add 2 tablespoons sugar, beating until stiff peaks form and sugar is completely dissolved. Fold 1 cup of the beaten egg whites into the chocolate mixture. Fold chocolate mixture into remaining beaten egg whites. Transfer mixture to prepared dish.

**4.** Bake in a preheated 350°F oven for 40 to 45 minutes or until a knife inserted near the center comes out clean. Immediately sprinkle top of baked soufflé with remaining sugar-cocoa mixture. Serve with scoops of coffee ice cream or, if desired, place scoops of ice cream in center of soufflé and serve. Makes 6 to 8 servings.

## Pudding Mix Soufflés

**Prep:** 20 minutes **Stand:** 30 minutes

**Bake:** 18 minutes **Oven:** 375°F

4 egg yolks  
 4 egg whites  
 Nonstick cooking spray  
 Sugar  
 1 4-serving-size package instant vanilla pudding and pie filling mix  
 3/4 cup milk  
 1 teaspoon finely shredded lemon peel (optional)  
 1/4 teaspoon cream of tartar  
 Powdered sugar  
 Vanilla ice cream or sweetened whipped cream (optional)

**1.** Allow egg yolks and whites to stand at room temperature for 30 minutes. Coat eight 4 3/4- to 6-ounce ramekins or custard cups with cooking spray. Lightly coat the insides of ramekins with sugar, shaking out excess sugar. Place ramekins in a 15×10×1-inch baking pan.

**2.** In a large bowl, whisk pudding mix, milk, egg yolks, and, if desired, lemon peel until smooth. Set aside.

**3.** In another large bowl, beat egg whites and cream of tartar with an electric mixer on medium speed until stiff peaks form (tips stand straight). Fold about one-third of the beaten egg whites into the pudding mixture to lighten. Fold in the remaining egg whites just until combined. Divide mixture among prepared ramekins, filling each about 2/3 full.

**4.** Bake in the lower third of a preheated 375°F oven for 18 to 20 minutes or until puffed and set. Sprinkle with powdered sugar. Serve soufflés immediately. If desired, serve with ice cream. Makes 8 servings.

**To Make Ahead:** Fill individual dishes, cover loosely, and chill for up to 1 hour before baking.

**Large Version:** Lightly coat a 1 1/2-quart soufflé dish or casserole with nonstick cooking spray. Lightly coat inside with sugar, shaking out excess sugar. Prepare as directed in Steps 2 through 3. Bake in the lower third of a preheated 350°F oven for 30 to 35 minutes or until soufflé is puffed, browned, and set when gently shaken. Serve as above.

**Chocolate-Cinnamon Soufflés:** Substitute instant chocolate pudding mix for the vanilla and stir in 1 1/4 teaspoons ground cinnamon with the pudding mix. Do not use lemon peel.

**Test Kitchen Tip:** Revive a fallen soufflé that is still warm by baking in a 400°F oven for 5 minutes. It won't get as tall, but it will rise slightly.



Pudding Mix Soufflés

(Eggs cracked on an edge separate more cleanly than eggs cracked on a flat surface.)



## Caramel Soufflés with Blackberries

Prep: 40 minutes Cool: 10 minutes

Bake: 18 minutes Over: 375°F

1 tablespoon butter  
2 tablespoons granulated sugar  
1/2 cup butter  
1 cup packed dark brown sugar  
1/2 cup whipping cream  
1 teaspoon vanilla  
Dash salt  
3 egg yolks  
2 tablespoons all-purpose flour  
6 egg whites  
2 tablespoons granulated sugar  
24 blackberries (about 1 cup)

1. Butter eight 6-ounce soufflé cups or oven-proof coffee cups with 1 tablespoon butter. Sprinkle with 2 tablespoons granulated sugar. Place on a baking sheet; set aside.
2. For caramel sauce, melt 1/2 cup butter in a small saucepan over medium heat. Add brown sugar, cream, vanilla, and salt. Cook and stir over medium-low heat until sugar is dissolved. Cool to room temperature. Remove 1/2 cup of the caramel sauce and reserve until serving time.
3. Add egg yolks and flour to remaining caramel sauce in saucepan. Whisk constantly over medium heat for 6 to 7 minutes or just until mixture comes to a boil. Remove from heat and cool for 10 minutes.
4. In a large bowl, beat egg whites with an electric mixer on medium-high speed until soft peaks just begin to form. Gradually beat in 2 tablespoons granulated sugar, beating on medium-high speed for 1 minute. Fold about 1 cup of the egg whites into the caramel mixture in saucepan, then gently fold caramel mixture into remaining egg whites in bowl until well blended.
5. Spoon about half of the mixture into prepared cups. Top each with three blackberries; top with remaining soufflé mixture.
6. Bake in a preheated 375°F oven for about 18 minutes or until soufflés are puffed and brown and a knife inserted near center comes out clean. Serve immediately with reserved caramel sauce. Makes 8 servings.

When shopping for blackberries, shop with your nose. Fragrant, plump blackberries will have the most pleasing flavor.



Hot Cocoa Soufflé  
with Coffee Ice Cream  
*{recipe, page 84}*

# Let's do Doughnuts

Fill a hole in your holiday celebration with one of these dynamite doughnuts. Sure, you can get them at the corner bakery, but making them from scratch with friends or family is a lot more fun.

*photos: Blaine Moats | food styling: Angela McCravitz*



## Apple Cider Doughnuts

Prep: 45 minutes Rise: 2 1/4 hours Rest: 10 minutes  
Cook: 2 minutes/batch

**3 1/4** to **3 3/4** cups all-purpose flour  
**2** packages active dry yeast  
**1** teaspoon apple pie spice  
**1/2** cup sugar  
**1/2** cup apple cider  
**1/4** cup milk  
**1/4** cup butter  
**1** teaspoon salt  
**2** eggs  
Vegetable oil for deep-fat frying

### Spiced Glaze

**1.** In a large bowl, combine  $1\frac{1}{2}$  cups of the flour, the yeast, and apple pie spice; set aside. In a medium saucepan, heat and stir sugar, cider, milk, butter, and salt until mixture is warm (120°F to 130°F) and the butter almost melts. Add to the flour mixture along with eggs. Beat with an electric mixer on low to medium speed for 30 seconds, scraping side of bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can.

**2.** Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape dough into a ball. Place in a lightly greased bowl; turn once to grease surface. Cover and let rise in a warm place until double in size (about  $1\frac{1}{2}$  hours).

**3.** Punch dough down. Turn out onto a lightly floured surface. Divide in half. Cover; let rest for 10 minutes. Line a large baking sheet with waxed paper. Lightly flour waxed paper; set aside.

**4.** Roll each dough portion to  $\frac{1}{2}$ -inch thickness. Cut with floured  $2\frac{1}{2}$ -inch doughnut cutter, dipping cutter into flour between cuts. Reroll as necessary. Place doughnuts and holes on prepared baking sheet. Cover and let rise in a warm place until very light (45 to 60 minutes). Fry doughnuts, two or three at a time, in deep hot oil (365°F) about 1 minute on each side or until golden, turning once with a slotted spoon. Drain on paper towels. Repeat with remaining doughnuts and holes.

**5.** Dip tops of cooled doughnuts in the Spice Glaze and let stand until set. Makes 16 to 18 doughnuts plus 16 to 18 holes.

**Spiced Glaze:** In a small bowl, combine 2 cups sifted powdered sugar and  $\frac{1}{4}$  teaspoon apple pie spice. Stir in enough milk (2 to 3 tablespoons) to make of thin icing consistency.



## Chocolate-Filled Doughnuts

Prep: 45 minutes Chill: 8 hours Rise: 30 minutes  
Cook: 4 minutes/batch

**1** package active dry yeast  
**3** tablespoons sugar  
**1/2** cup warm water (105°F to 115°F)  
**3 1/2** cups all-purpose flour  
**1/2** cup warm milk or water (105°F to 115°F)  
**1** egg  
**1** egg yolk  
**1/4** teaspoon salt  
**3** tablespoons butter, cut up and softened  
Vegetable oil for deep-fat frying  
**1/3** cup sugar  
**3/4** cup chocolate-hazelnut spread

**1.** In a small bowl, whisk together the yeast, 1 tablespoon of the sugar, and  $\frac{1}{2}$  cup warm water until yeast is dissolved.

**2.** In a large food processor, combine flour, milk, egg, egg yolk, salt, yeast mixture, and remaining 2 tablespoons sugar. Cover and process until combined. Add butter; cover and process until combined. Place dough in a lightly greased bowl; cover and refrigerate overnight (8 to 12 hours).

**3.** On a well-floured surface, roll dough to  $\frac{1}{2}$ -inch thickness. Using a  $2\frac{1}{2}$ -inch round cutter, cut dough. Reroll as necessary. Arrange dough rounds on a baking sheet dusted with all-purpose flour. Cover; let rise about 30 minutes or until nearly doubled in size.

**4.** Heat 2 inches of oil in a deep saucepan to 365°F. In a bowl, place  $\frac{1}{3}$  cup sugar; set aside. Place chocolate-hazelnut spread in a decorating bag fitted with a large round tip; set aside.

**5.** Fry doughnuts, three at a time, in deep hot oil about 2 minutes on each side or until golden brown. Remove doughnuts using a slotted spoon; drain on paper towels. Dip warm doughnuts in sugar to coat. Poke a  $\frac{1}{4}$ -inch hole in one side of each doughnut. Pipe chocolate-hazelnut spread through opening. Repeat on opposite side of doughnut. Serve warm. Makes 12 doughnuts.



Cinnamon Churros

## Cinnamon Churros

Churros are so named because they resemble the horns of Churro sheep, a Spanish breed.

Prep: 30 minutes Cool: 10 minutes Cook: 2 minutes/batch

1 cup water  
 $\frac{1}{3}$  cup butter  
 2 tablespoons packed brown sugar  
 $\frac{1}{2}$  teaspoon salt  
 1 cup all-purpose flour  
 1 egg  
 $\frac{1}{2}$  teaspoon vanilla  
 Vegetable oil for deep-fat frying  
 $\frac{1}{4}$  cup granulated sugar  
 $\frac{3}{4}$  teaspoon ground cinnamon

1. In a medium saucepan, combine water, butter, brown sugar, and salt. Bring to boiling over medium heat. Add flour all at once, stirring vigorously with a wooden spoon. Cook and stir until mixture forms a ball and pulls away from the side of the pan. Remove from heat. Cool for 10 minutes. Add egg and vanilla, beating well with a wooden spoon.

2. Transfer mixture to a decorating bag fitted with a large star tip. Line a baking sheet with waxed paper. Pipe 4x1-inch strips onto prepared baking sheet.

3. Heat 3 inches of oil in a deep saucepan to 375°F. Fry a few logs at a time in deep hot oil about 2 minutes or until golden brown on both sides, turning once. Drain on paper towels. Keep warm in a 300°F oven while cooking remaining churros.

4. In a medium bowl, combine granulated sugar and cinnamon. Roll warm churros in sugar-cinnamon mixture to coat. Serve warm. Makes about 20 churros.

## Spiced Pumpkin Doughnuts

Prep: 35 minutes Chill: 3 hours Cook: 2 1/2 minutes/batch

2 tablespoons butter, softened  
 $\frac{1}{2}$  cup sugar  
 2 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon ground cinnamon  
 $\frac{1}{4}$  teaspoon baking soda  
 $\frac{1}{4}$  teaspoon ground ginger  
 $\frac{1}{8}$  teaspoon freshly grated nutmeg or a dash of ground nutmeg  
 $\frac{1}{8}$  teaspoon ground cloves  
 $\frac{1}{2}$  cup canned pumpkin  
 $\frac{1}{3}$  cup buttermilk  
 1 egg  
 1 egg yolk  
 $\frac{1}{2}$  teaspoon vanilla  
 2 cups all-purpose flour  
 Vegetable oil for deep-fat frying  
 Spiced Sugar

1. In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking powder, salt, cinnamon, baking soda, ginger, nutmeg, and cloves. Beat until combined, scraping side of bowl occasionally. Beat in pumpkin, buttermilk, egg, egg yolk, and vanilla until combined. Using a wooden spoon, stir in flour until well combined. Cover and chill 3 hours.

2. On a lightly floured surface, roll dough to a 1/2-inch thickness. Cut with a floured 2 1/2-inch doughnut cutter, dipping cutter into flour between cuts. Reroll as necessary.

3. Fry doughnuts, two or three at a time, in deep hot oil (365°F) about 2 1/2 minutes or until golden, turning once. Using a slotted spoon, remove doughnuts; drain on paper towels. Repeat with remaining doughnuts and holes. Coat warm doughnuts in Spiced Sugar. Serve warm or at room temperature. Makes about 12 doughnuts plus 12 holes.

**Spiced Sugar:** In a small bowl, stir together 1/2 cup sugar, 2 teaspoons ground cinnamon, and 1 teaspoon freshly grated nutmeg or 1/2 teaspoon ground nutmeg.

## *the* HOLE STORY

Nobody knows for sure why doughnuts have holes, but stories abound. Here are three of them—from the least believable to the most likely.

- \* The hole was created in the Old West when a Native American shot a hole through a fried fritter held in a pioneer woman's hand.
- \* A whaling boat captain in the 1800s, needing to take control of his ship in dangerous waters, pressed the round cake he was eating into the center of his wheel to free his hands.
- \* In the mid-18th century, frustrated by a succession of fried pastries that turned out with underdone centers, a clever Maine baker's apprentice decided to punch holes in them to make them cook more evenly.

Turn doughnuts with a slotted spoon—do not pierce them with a fork. Pierced doughnuts will absorb excess oil.



Spiced Pumpkin Doughnuts

( These are classic beignets, the powdery puffs adored by tourists in beautiful New Orleans. )



French Market Beignets

Freshly grated nutmeg outshines its jarred counterpart. Buy whole nutmeg and grate it right before you add it to the flour and yeast in the Nutmeg Beignets.

## the HOLE TRUTH

Which doughnut—with the hole or without—has the fewest calories?

Although it seems logical that the doughnut with the hole would have less dough and fewer calories, the opposite is true. The hole actually increases the surface area and allows more absorption of oil, so it has more calories.

### Nutmeg Beignets

*Be sure to use a deep saucepan for frying, leaving about 3 inches between the vegetable oil and the top of the pan.*

**Prep:** 40 minutes **Chill:** 4 hours **Rest:** 30 minutes  
**Cook:** 1 minute/batch

**3** to  $3\frac{1}{4}$  cups all-purpose flour  
**1** package active dry yeast  
**1\frac{1}{4}** teaspoons grated fresh nutmeg or 1 teaspoon ground nutmeg  
**1** cup milk  
**\frac{1}{4}** cup sugar  
**2** tablespoons shortening  
**\frac{1}{2}** teaspoon salt  
**1** egg  
Vegetable oil for deep-fat frying  
Powdered sugar (optional)

1. In a large bowl, stir together  $1\frac{1}{2}$  cups of the flour, the yeast, and nutmeg. In a small saucepan, heat and stir milk, sugar, shortening, and salt until mixture is warm (120°F to 130°F) and the shortening is almost melted.
2. Add the milk mixture to the flour mixture. Add the egg. Beat with an electric mixer on low speed for 30 seconds, scraping bowl frequently. Beat on high speed for 3 minutes. Using a wooden spoon, stir in enough of the remaining flour to make a soft dough.
3. Place dough in a greased bowl; turn once to grease the surface. Cover and refrigerate dough for 4 to 24 hours.
4. Turn dough out onto a lightly floured surface. Cover; let stand 10 minutes. Roll into a 15×12-inch rectangle; cut into thirty  $3\times 2$ -inch rectangles. Cover; let rise for 20 minutes (dough will not double).
5. Heat 3 inches of oil in a deep saucepan to 375°F. Fry a few dough rectangles at a time in deep hot oil about 1 minute or until beignets are golden brown on both sides, turning once. Drain on paper towels. Keep warm in a 300°F oven while cooking remaining beignets. If desired, generously sift powdered sugar over beignets. Serve warm. Makes 30 beignets.

### French Market Beignets

**Prep:** 40 minutes **Chill:** 4 hours **Rest:** 30 minutes  
**Cook:** 1 minute/batch

**5\frac{1}{2}** to 6 cups all-purpose flour  
**2** packages active dry yeast  
**1** cup evaporated milk  
**\frac{1}{2}** cup water  
**\frac{1}{2}** cup granulated sugar  
**\frac{1}{4}** cup shortening  
**1** teaspoon salt  
**2** eggs  
Vegetable oil for deep-fat frying  
Powdered sugar  
Honey (optional)

1. In a large bowl, stir together 3 cups of the flour and the yeast. In a small saucepan, heat and stir evaporated milk, water, granulated sugar, shortening, and salt until mixture is warm (120°F to 130°F) and the shortening is almost melted.
2. Add the milk mixture to the flour mixture. Add the eggs. Beat with an electric mixer on low speed for 30 seconds, scraping bowl frequently. Beat on high speed for 3 minutes. Using a wooden spoon, stir in enough of the remaining flour to make a soft dough.
3. Place dough in a greased bowl; turn once to grease the surface. Cover and refrigerate dough for 4 to 24 hours.
4. Turn dough out onto a lightly floured surface. Cover; let stand 10 minutes. Roll into an 18×12-inch rectangle; cut into thirty-six  $3\times 2$ -inch rectangles. Cover; let rise for 20 minutes (dough will not double).
5. Heat 3 inches of oil in a deep saucepan to 375°F. Fry a few dough rectangles at a time in deep hot oil about 1 minute or until beignets are golden brown on both sides, turning once. Drain on paper towels. Keep warm in a 300°F oven while cooking remaining beignets. Generously sift powdered sugar over beignets. Serve warm, drizzled with honey, if desired. Makes 36 beignets.



# Extraordinary Strudel

Warm, sweet comfort. It's the secret at the heart of our favorite holiday desserts. And these strudels, with their warm, flaky pastry embracing cozy combos of succulent fruit and sweet spices, are filled with it.

photos: Kritsada | food styling: Dianna Nolin



The word "strudel" (pronounced SHTROO-duhl) is the German word for "whirlpool." It's a liquid description for the way pastry swirls around filling.

## Cranberry and Orange Strudel

Why enjoy cranberries only during the holiday season?

Buy a few extra bags and freeze them for up to 6 months.

Prep: 40 minutes Chill: 2 hours Bake: 15 minutes

Cool: 15 minutes Oven: 425°F

1½ cups cranberries  
2 cups peeled, cored, and chopped tart apples (about 2 large)  
1 cup packed brown sugar  
1 tablespoon water  
1 teaspoon finely shredded orange peel  
½ teaspoon ground cinnamon  
1 3-inch sprig fresh rosemary  
¼ cup finely chopped pecans  
16 sheets frozen phyllo dough (14×9-inch rectangles), thawed  
½ cup butter, melted  
Powdered sugar (optional)

1. In a heavy medium saucepan, combine cranberries, apples, brown sugar, water, orange peel, cinnamon, and rosemary. Cook and stir over medium heat about 15 minutes or until liquid is slightly

thickened (mixture will get juicy as it cooks). Remove the rosemary; stir in pecans. Cover and chill for 2 hours or until completely cooled.

2. Line a baking sheet with parchment paper; set aside. Place one sheet of phyllo on a clean work surface. (As you work, keep the remaining phyllo dough covered with plastic wrap to prevent it from drying out.) Lightly brush phyllo dough with some of the melted butter. Top with another phyllo sheet and brush with butter. Repeat layering, using eight sheets of phyllo total. Spoon half the cranberry mixture on top of the stacked sheets, leaving a 1-inch border on the two short sides and one of the long sides and a 2-inch border on the other long side. Fold the short sides in 1 inch over the filling. Roll up the phyllo and filling, starting from the long side with the 1-inch border. Seal the seam by pressing together with fingers. Place the strudel, seam side down, on prepared baking sheet. Repeat with remaining phyllo sheets, butter, and filling to make a second strudel. Brush the tops and sides of the strudels with remaining melted butter.

3. Bake in a preheated 425°F oven for 15 to 18 minutes or until browned. Carefully transfer strudel to serving plate. Cool 15 minutes. If desired, sprinkle with powdered sugar. Slice with a serrated knife and serve warm or at room temperature. Makes 12 servings.

## Creamy Pumpkin Strudels

Prep: 35 minutes Bake: 12 minutes Oven: 400°F

1 cup canned pumpkin  
1/4 cup packed brown sugar  
1/4 teaspoon salt  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground ginger  
1/8 teaspoon ground nutmeg  
14 sheets frozen phyllo dough (14×9-inch rectangles), thawed  
3/4 cup butter, melted  
1 cup granulated sugar  
4 teaspoons ground cinnamon  
1 cup chopped pecans, toasted  
1 8-ounce package cream cheese, cut crosswise into 14 slices  
Pumpkin seeds (pepitas), toasted (optional)  
Whipped cream (optional)

**1.** Line a large baking sheet with parchment paper; set aside. For filling, in a small bowl, combine pumpkin, brown sugar, salt, 1/4 teaspoon cinnamon, ginger, and nutmeg; set aside.

**2.** Place one sheet of phyllo on a clean work surface. (As you work, keep the remaining phyllo dough covered with plastic wrap to prevent it from drying out.) Lightly brush sheet with some of the

melted butter. Top with a second sheet of phyllo and lightly brush with melted butter. In a small bowl, combine granulated sugar and 4 teaspoons cinnamon. Sprinkle about 2 tablespoons of the cinnamon-sugar mixture over the brushed phyllo. Sprinkle with about 2 tablespoons of the pecans.

**3.** Cut the two layered sheets of phyllo lengthwise to create two long strips. Place a slice of cream cheese about 2 inches from the end of each dough strip. Spoon about 1 tablespoon of the pumpkin mixture on top of the cream cheese.

**4.** To shape, fold bottom edge of phyllo up and over the filling. Fold in sides and roll up to encase filling. Place on prepared baking sheet, seam side down. Brush with some of the melted butter. Repeat with remaining phyllo dough and ingredients. Sprinkle with any remaining sugar-cinnamon mixture. Bake in a preheated 400°F oven for 12 to 15 minutes or until phyllo is golden brown. If desired, sprinkle with pumpkin seeds and serve warm with whipped cream. If desired, use a small pumpkin-shaped cutter to cut a pumpkin shape out of the top crust. Makes 14 servings.

**To Reheat:** Cool strudels on a wire rack. Reheat within 2 hours or place cooled strudels in a covered container. Chill overnight. To reheat room-temperature strudels, place strudels on a baking sheet lightly coated with nonstick cooking spray. Bake, uncovered, in a preheated 350°F oven for 10 minutes or until center is warm. Reheat chilled strudels using the same method but heat in a preheated 400°F oven for 10 minutes.





## finessing PHYLLO

Phyllo—sheets of dough so thin you can read the newspaper through them—has a reputation for being cantankerous. But with a parcel of practice and these tips, you'll be able to make it behave just the way you want it to.

- \* **Always allow phyllo to thaw** overnight in its box in the refrigerator.
- \* **Prepare the filling before** opening thawed phyllo.
- \* **Remove only as many sheets as you need.** Tightly rewrap remaining sheets in a layer of plastic wrap and a layer of foil.
- \* **While working with one sheet, cover** the remaining sheets with two towels—a clean dry towel on the phyllo and a damp towel on top of the dry one.
- \* **Make sure that the fillings** are at room temperature and are not too moist.
- \* **To prevent phyllo from drying out** on the edges, brush edges with butter first, then proceed to the center.
- \* **Always brush the top layer** of the filled phyllo with butter.

### Green Apple Strudel with Vanilla-Basil Sauce

Granny Smith apples are ideal for this strudel, but varieties such as Rome, McIntosh, and Honeycrisp make flavorful strudels as well.

Prep: 45 minutes Bake: 20 minutes Cool: 80 minutes Oven: 350°F

2 tablespoons apple juice  
2 tablespoons dry white wine  
1 whole star anise  
1 3-inch cinnamon stick  
1 vanilla bean, split lengthwise  
1 1/4 pounds Granny Smith apples, peeled, cored, and cut into 1/2-inch cubes  
1/2 cup golden raisins  
1/3 cup packed brown sugar  
1 tablespoon cornstarch  
2/3 cup hazelnuts (filberts), toasted and finely chopped  
2 tablespoons granulated sugar  
8 sheets frozen phyllo dough (14×9-inch rectangles), thawed  
1/3 cup butter, melted  
Vanilla-Basil Sauce

**1.** In a medium saucepan, combine apple juice, wine, star anise, cinnamon stick, and vanilla bean. Stir in apples and raisins. Bring mixture just to a boil; reduce heat. Cover and simmer for 15 minutes, stirring occasionally.

**2.** In a small bowl, combine brown sugar and cornstarch. Add to apple mixture. Cook and stir until mixture is thickened. Remove and discard cinnamon stick, vanilla bean, and star anise. Cool about 1 hour or until mixture is room temperature.

**3.** Line a 15×10×1-inch baking pan with parchment paper or foil; set aside. In a small bowl, combine hazelnuts and granulated sugar; set aside. Place one sheet of phyllo on a clean work surface. (As you work, keep remaining phyllo dough covered with plastic wrap to prevent it from drying out.) Lightly brush phyllo dough with some of the melted butter. Sprinkle with a tablespoon of the hazelnut mixture. Repeat with two sheets of phyllo, brushing each sheet with melted butter and sprinkling with 1 tablespoon of hazelnut mixture. Top with another sheet of phyllo and brush with melted butter.

**4.** Spread half of the apple filling (about 2/3 cup) over the phyllo stack, leaving a 1 1/2-inch border around the edges. Fold in the short sides of the phyllo. Starting with a long side, roll up phyllo to enclose the filling. Place phyllo roll, seam side down, in the prepared baking pan. Brush top of the phyllo roll with melted butter. Diagonally score top, making the cuts 1 inch apart and about 1/4 inch deep. Repeat to make another phyllo roll, using the remaining phyllo dough and ingredients. Brush tops of rolls with any remaining melted butter and sprinkle with any remaining hazelnut mixture.

**5.** Bake for 20 to 25 minutes or until golden brown. Cool on a wire rack for 20 minutes. Cut each strudel diagonally into four portions. Serve warm with Vanilla-Basil Sauce. Makes 8 servings.

**Vanilla-Basil Sauce:** In a small saucepan, combine 1 cup whipping cream, 2 tablespoons honey, 2 teaspoons purchased basil-infused oil, and 2 teaspoons vanilla. Bring mixture just to boiling over medium-low heat. In a small bowl, combine 1 tablespoon cornstarch and 2 tablespoons milk. Add milk mixture to whipping cream mixture. Cook and stir until slightly thickened. Cook and stir 2 minutes more. Spoon mixture into a serving bowl. Sprinkle with 1 tablespoon snipped fresh basil.

Continued on page 103.



## Morning Glories...

continued from p. 31

### Our Best-Ever Cinnamon Rolls

Prep: 1 hour Rise: 1½ hours Chill: 2 hours Stand: 30 minutes Bake: 25 minutes Cool: 5 minutes Oven: 375°F

4½ to 5 cups all-purpose flour  
 1 package active dry yeast  
 1 cup milk  
 ½ cup butter  
 ½ cup granulated sugar  
 ½ teaspoon salt  
 3 eggs  
 ¾ cup packed brown sugar  
 ¼ cup all-purpose flour  
 1 tablespoon ground cinnamon  
 ½ cup butter  
 ½ cup golden raisins  
 ½ cup chopped pecans, toasted, if desired  
 Powdered Sugar Icing

1. In a large bowl, combine 2¼ cups of the flour and the yeast. In a small saucepan, combine milk, ½ cup butter, granulated sugar, and salt. Cook and stir just until warm (120°F to 130°F) and butter is nearly melted. Add to flour mixture. Add eggs.

2. Beat with an electric mixer on low speed for 30 seconds, scraping side of bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in as much remaining flour as you can.

3. Turn dough out onto a lightly floured surface. Knead in enough remaining flour to make a moderately soft dough that is smooth and elastic. Shape into a ball.

Place in a lightly greased bowl, turning once to grease surface of dough. Cover and let rise in a warm place until double in size (1½ to 1¾ hours).

4. Punch dough down. Turn out onto a lightly floured surface. Cover and let rest for 10 minutes. Meanwhile, lightly grease a 13×9×2-inch baking pan; set aside.

5. For filling: In a small bowl, combine brown sugar, ¼ cup flour, and cinnamon. Using a pastry blender, cut in ½ cup butter until crumbly.

6. Roll dough into an 18×12-inch rectangle. Sprinkle filling over dough, leaving 1 inch unfilled along a long side. Sprinkle with raisins and pecans. Starting from the filled long side, roll up rectangle. Pinch dough to seal seam. Cut into 12 slices. Arrange in the prepared baking pan.

7. Cover loosely with plastic wrap, leaving room for rolls to rise. Chill for 2 to 24 hours. Let stand, uncovered, at room temperature for 30 minutes before baking. (Or, for immediate baking, don't chill rolls. Instead, cover loosely; let rolls rise in a warm place until nearly double in size [about 45 minutes].)

8. Break any surface bubbles on rolls with a greased toothpick. Bake in a preheated 375°F oven for 25 to 30 minutes or until golden brown. Cool in pan on a wire rack for 5 minutes. Remove from pan. Drizzle with Powdered Sugar Icing. Serve warm. Makes 12 rolls.

**Powdered Sugar Icing:** In a small bowl, combine 1¼ cups powdered sugar and ½ teaspoon vanilla. Stir in enough milk (1 to 2 tablespoons) to make of drizzling consistency.



### Maple-Cranberry-Pecan Sticky Buns

Prep: 25 minutes Rise: 1¾ hours  
 Bake: 30 minutes Oven: 350°F

3¼ to 3¾ cups all-purpose flour  
 1 cup whole wheat flour  
 1 cup cornmeal  
 ¼ cup nonfat dry milk powder  
 2 teaspoons salt  
 1 package active dry yeast  
 1½ cups warm water (120°F to 130°F)  
 ¾ cup pure maple syrup  
 ½ cup butter, softened  
 ⅔ cup dried cranberries  
 1 cup packed brown sugar or maple sugar  
 1 cup chopped pecans, toasted

1. In a large bowl, combine 3 cups of the all-purpose flour, the whole wheat flour, cornmeal, dry milk powder, salt, and the yeast. Add the warm water, ½ cup of the maple syrup, and 2 tablespoons of the butter. Stir until combined.

2. Turn dough out onto a lightly floured surface. Knead in enough remaining all-purpose flour to make a moderately stiff dough (6 to 8 minutes total). Shape dough into a ball. Place dough in a lightly greased bowl; turn once to grease surface. Cover; let rise in a warm place until double in size (about 1 hour).

3. Punch dough down.\* Turn out onto a lightly floured surface. Divide in half. Cover; let rest for 10 minutes. Place cranberries in a small bowl; cover with hot water. Set aside.

4. In a preheated 350°F oven, place



2 tablespoons of the remaining butter in a 13×9×2-inch baking pan. Place in the oven for 3 to 5 minutes or until melted. Sprinkle evenly with  $\frac{1}{2}$  cup of the brown sugar; set aside.

**5.** Roll half of the dough into a 12-inch square. Spread with 2 tablespoons of the remaining butter. In a small mixing bowl, stir together remaining brown sugar and remaining maple syrup. Spread half of the maple syrup mixture over the dough. Drain cranberries. Sprinkle half of the cranberries and half of the pecans over dough. Roll up dough into a spiral; seal seam. Cut into  $\frac{3}{4}$ -inch-thick slices. Arrange in the prepared pan, overlapping slightly. Repeat with remaining dough, butter, maple syrup mixture, cranberries, and pecans. Cover and let rise in a warm place until nearly double in size (about 45 minutes).

**6.** Bake, uncovered, in a preheated 350°F oven about 30 minutes or until golden. Cool slightly in pan on a wire rack. Invert onto a large tray or serving platter. Serve warm. Makes 26 rolls.

**Test Kitchen Tip:** After the dough is punched down, it can be placed in a large self-sealing plastic bag coated on the inside with nonstick cooking spray. Seal bag, leaving space inside bag for dough to expand. Chill in refrigerator up to 24 hours. Transfer to a lightly floured surface. Divide in half. Let stand at room temperature 30 minutes before rolling. Continue as directed in Step 3.

## Ooey Gooey Chocolate + Caramel Cookies...

*continued from p. 37*

### Twixy Shortbread Bars

*Dulce de leche—a thick reduction of cooked milk and sugar—is a caramel-flavored concoction.*

**Prep:** 35 minutes **Bake:** 20 minutes  
**Stand:** 15 minutes **Chill:** 1½ hours  
**Oven:** 350°F

**1½** cups butter, softened  
**½** cup sugar  
**½** teaspoons vanilla  
**3** cups all-purpose flour  
**1** 13.4-ounce can dulce de leche  
**¾** cup whipping cream  
**6** tablespoons butter  
**3** tablespoons light-color corn syrup  
**12** ounces semisweet chocolate, chopped  
**¾** teaspoon vanilla

**1.** In a large bowl, beat **1½** cups butter with an electric mixer on medium to high speed for 30 seconds. Add sugar and **½** teaspoons vanilla; beat until combined, scraping side of bowl occasionally. Beat in as much of the flour as you can with the mixer; stir in any remaining flour. Cover and chill for 30 to 60 minutes or until dough is easy to handle.

**2.** Line a 13×9×2-inch baking pan with foil, extending foil over edges of pan. Press dough evenly into bottom of prepared baking pan. Bake in a preheated 350°F oven for 20 to 25 minutes or until top is lightly browned. Cool in pan on a wire rack.

**3.** Spread dulce de leche in an even layer atop cooled crust. In a medium saucepan, heat whipping cream, **6** tablespoons butter, and corn syrup to boiling over medium heat, stirring to dissolve syrup. Remove from heat. Add chocolate and vanilla to saucepan. Do not stir. Let stand 5 minutes. Stir until smooth. Let stand 10 minutes at room temperature to cool slightly. Slowly pour chocolate mixture over dulce de leche layer, spreading evenly. Cover and chill 1 to 2 hours or until chocolate layer is set.

**4.** Use the foil to lift uncut bars out of pan. Cut into bars. Makes 48 bars.

**To Store:** Layer bars between sheets of waxed paper in an airtight container; cover. Store in the refrigerator for up to 3 days or in the freezer for up to 3 months.

## Filled with Care...

*continued from p. 43*

### Piña Colada Cakes

**Prep:** 30 minutes **Bake:** 18 minutes  
**Cool:** 5 minutes **Oven:** 350°F

**2** cups all-purpose flour  
**¾** teaspoon baking powder  
**½** teaspoon baking soda  
**½** teaspoon salt  
**⅔** cup butter, softened  
**1⅔** cups sugar  
**1** teaspoon vanilla  
**2** eggs  
**½** cup dairy sour cream  
**½** cup milk  
**6** soft macaroon cookies, crumbled (1 cup)

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To ensure even baking and best results, bake only one pan of cupcakes at a time on the middle rack of the oven.

**1/4** cup chopped macadamia nuts  
**Coconut Frosting**  
**1** cup pineapple preserves  
Toasted coconut

**1.** Line twenty-four 2½-inch muffin cups with paper bake cups; set aside. In a medium bowl, stir together flour, baking powder, baking soda, and salt; set aside.

**2.** In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar and vanilla. Beat until combined, scraping side of bowl occasionally. Add eggs, one at a time, beating well after each addition. In a small bowl, stir together sour cream and milk. Alternate add flour mixture and sour cream mixture to butter mixture, beating on low speed after each addition just until combined. Stir in crumbled cookies and macadamia nuts. Spoon batter into the prepared muffin cups.

**3.** Bake in a preheated 350°F oven for 18 to 20 minutes or until a toothpick inserted near the centers comes out clean. Cool in pans on wire racks for 5 minutes. Remove cupcakes from pans; cool completely on wire racks. If desired, remove paper bake cups.

**4.** Prepare Coconut Frosting; set aside. Spoon pineapple preserves into a decorating bag fitted with a large round or open star tip. Push tip into the top of each cupcake and force some of the preserves inside cupcake.

**5.** Generously spread the frosting onto tops of cupcakes. Sprinkle with toasted coconut. Makes 24 cupcakes.

**Coconut Frosting:** In a large bowl, prepare one 7.2-ounce package fluffy white

frosting mix according to package directions. Beat in 1 teaspoon coconut extract. Gradually add 4 cups powdered sugar, beating well.

beating on medium speed about 5 minutes or until light and fluffy, scraping side of bowl occasionally. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

**4.** Alternately add flour mixture and buttermilk to butter mixture, beating on low speed after each addition just until combined. Beat on medium to high speed for 20 seconds more.

**5.** Divide half of the batter among the prepared muffin cups. Divide the 2 cups raspberries among muffin cups, adding 3 or 4 berries to the center of each cup. Spoon the remaining batter over berries in muffin cups.

**6.** Bake in a preheated 350°F oven for 18 to 20 minutes or until a toothpick inserted near the centers comes out clean. Cool in pans on wire racks for 5 minutes. Remove cupcakes from pans; cool completely on wire racks.

**7.** Prepare Chocolate Truffle Icing. To glaze cupcakes, invert one cupcake at a time onto a slotted spoon. Hold cupcake over bowl of icing and spoon icing over cupcake, allowing excess to drip down sides. Place glazed cupcakes on a wire rack set on a baking sheet. Chill about 20 minutes or until icing is set. Makes 24 cupcakes.

**Chocolate Truffle Icing:** In a medium heavy saucepan, combine 1 cup whipping cream and 2 tablespoons light-color corn syrup. Cook and stir over medium-low heat just until mixture is simmering. Remove from heat. Stir in 1½ cups semisweet chocolate pieces and ¾ teaspoon vanilla; whisk until chocolate is melted. Transfer to a large bowl. Cover and chill about 20 minutes or until icing reaches a thick, pourable consistency, stirring occasionally.

## Dark Chocolate-Raspberry Cakes

**Prep:** 45 minutes **Stand:** 30 minutes  
**Bake:** 18 minutes **Cool:** 5 minutes  
**Chill:** 20 minutes **Oven:** 350°F

**1/2** cup butter  
**2** eggs  
Nonstick cooking spray  
**1 2/3** cups all-purpose flour  
**1/2** cup unsweetened Dutch-process cocoa powder or unsweetened cocoa powder  
**1** teaspoon baking soda  
**1/2** teaspoon baking powder  
**1/2** teaspoon salt  
**2/3** cup granulated sugar  
**2/3** cup packed brown sugar  
**1 1/2** teaspoons vanilla  
**1** cup buttermilk or sour milk  
**2** cups raspberries  
Chocolate Truffle Icing  
Raspberries

**1.** Let butter and eggs stand at room temperature for 30 minutes. Lightly coat twenty-four 2½-inch muffin cups with nonstick cooking spray; set aside.

**2.** In a medium bowl, stir together flour, cocoa powder, baking soda, baking powder, and salt. In a small bowl, combine granulated sugar and brown sugar; set aside.

**3.** In a large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Gradually add sugar mixture,



## Brown Butter...

continued from p. 51

### Honeycrisp Apple and Browned Butter Tart

Prep: 45 minutes Bake: 48 minutes  
Cook: 10 minutes Oven: 450°F/350°F

#### Pâte Sucrée

2 tablespoons butter  
 $\frac{1}{2}$  cup sugar  
 5 large Honeycrisp apples, cored and cut into 8 wedges each (3  $\frac{1}{2}$  pounds)  
 $\frac{1}{2}$  cup butter  
 3 egg yolks  
 $\frac{1}{3}$  cup sugar  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon almond extract  
 $\frac{1}{3}$  cup all-purpose flour

1. Prepare Pâte Sucrée. On a lightly floured surface, use your hands to slightly flatten the dough. Roll dough from center to edges into a circle 12 inches in diameter. To transfer pastry, wrap it around the rolling pin. Unroll pastry into a 10-inch tart pan with removable bottom. Press pastry into fluted sides of tart pan and trim edges. Line pastry with foil. Bake in a preheated 450°F oven for 8 minutes. Remove foil. Bake for 5 minutes more or until crust is golden. Cool on a wire rack. Reduce oven temperature to 350°F.

2. In a large skillet, melt 2 tablespoons butter over medium heat. Stir in  $\frac{1}{2}$  cup sugar. Cook and stir until sugar begins to brown. Add apple wedges. Cook and stir for 10 to 12 minutes or until apples are lightly caramelized. Remove skillet from heat.



## Crème de la Crème...

continued from p. 65

### Chocolate-Ancho Crème Brûlée

Prep: 25 minutes Bake: 35 minutes  
Chill: 1 hour Stand: 20 minutes  
Oven: 325°F

2 cups half-and-half or light cream  
 1 3-inch stick cinnamon  
 4 ounces bittersweet or semisweet chocolate, chopped  
 5 egg yolks, lightly beaten  
 $\frac{1}{3}$  cup sugar  
 1 teaspoon vanilla  
 $\frac{1}{2}$  teaspoon ground ancho chile pepper  
 $\frac{1}{8}$  teaspoon salt  
 2 tablespoons sugar  
 $\frac{1}{4}$  teaspoon ground cinnamon

3. In a small saucepan, melt  $\frac{1}{2}$  cup butter over medium heat. Reduce heat to medium-low. Continue to cook, without stirring, for 5 to 6 minutes more or until butter becomes brown and fragrant. Remove from heat; cool slightly.

4. In a medium bowl, beat egg yolks,  $\frac{1}{3}$  cup sugar, salt, and almond extract with an electric mixer on medium speed until mixture is thickened. Beat in flour on low speed. Add browned butter and beat on low speed until just combined.

5. Spread custard mixture into prebaked crust. Arrange apple wedges in an attractive pattern atop the custard. Drizzle any remaining cooking liquid in the skillet over the apples. Cover edges of pastry with foil. Bake at 350°F for 35 to 45 minutes or until custard is puffed and set in the center. Makes 12 to 16 servings.

**Pâte Sucrée:** Place a steel blade in a food processor. Add 1  $\frac{1}{4}$  cups all-purpose flour and 2 tablespoons sugar. Cover and process until just combined. Add  $\frac{1}{2}$  cup cut-up butter. Cover and process with on/off turns until pieces are pea-size. In a small bowl, combine 2 tablespoons whipping cream and 1 lightly beaten egg yolk. With the food processor running, quickly add the whipping cream mixture through the feed tube. Stop food processor as soon as the mixture is added; scrape down sides. Process with two on/off turns (mixture may not be all moistened). Remove dough from the bowl; shape into a disc. If necessary, cover and chill for 1 hour or until dough is easy to handle.

1. In a heavy small saucepan, heat half-and-half and cinnamon stick over medium heat just until bubbly. Remove from heat; remove cinnamon stick. Add chocolate to cream. Let stand 5 minutes; whisk until smooth and set aside.

2. Meanwhile, in a medium bowl, combine egg yolks,  $\frac{1}{3}$  cup sugar, vanilla, chile pepper, and salt. Whisk until combined. Slowly whisk the chocolate mixture into the egg mixture.

3. Place six 5- to 6-ounce ungreased casseroles, soufflé dishes, or 6-ounce custard cups in a 13×9×2-inch baking dish or pan. Divide custard mixture evenly among the soufflé dishes. Place baking dish on oven rack. Pour enough boiling water into the baking

dish to reach halfway up the sides of the casseroles.

**4.** Bake in a preheated 325°F oven for 35 to 40 minutes or until a knife inserted near the centers comes out clean. Carefully remove casseroles from water; cool on a wire rack. Cover and chill for at least 1 hour or up to 24 hours.

**5.** Before serving, let custards stand at room temperature for 20 minutes.

**6.** In a small bowl, combine 2 tablespoons sugar and the ground cinnamon. Sprinkle evenly atop custards. Place on a baking sheet. Caramelize sugar with a culinary torch or broil 4 to 5 inches from heat for 1 to 2 minutes until sugar is melted and lightly browned.\* Serve immediately. Makes 6 servings.

\* Choose the culinary torch if your dishes are not broiler-safe.

**1.** Line a large baking sheet with foil, building up the edges of the foil about 1/2 inch; set aside. In a medium bowl, stir together cheese, granulated sugar, vanilla extract, and almond extract until well combined. Stir in cherries and almonds.

**2.** Place one sheet of phyllo on a clean work surface. (As you work, keep the remaining phyllo dough covered with plastic wrap to prevent it from drying out.) Lightly brush phyllo dough with some of the melted butter. Sprinkle with a rounded tablespoon of the crushed amaretti cookies. Repeat with two more sheets of phyllo, brushing each sheet with melted butter and sprinkling every sheet with a rounded tablespoon of crushed amaretti cookies. Top with another sheet of phyllo and brush with melted butter.

**3.** Spread half of the cherry mixture in a strip along one long side of the phyllo stack. Roll up phyllo stack, starting with the filling-topped long side. Place phyllo roll, seam side down, on prepared baking sheet. Brush top of the phyllo roll lightly with more melted butter. Repeat to make another phyllo roll, using the remaining phyllo dough and ingredients. Place second roll on the same baking sheet 3 inches apart.

**4.** Bake in a preheated 350°F oven for 25 to 30 minutes or until tops are golden brown. Cool completely on baking sheet on a wire rack. Cut each roll into four slices and sprinkle with powdered sugar before serving. If desired, serve with whipped cream. Makes 8 servings.

## Extraordinary Strudel...

continued from p. 97

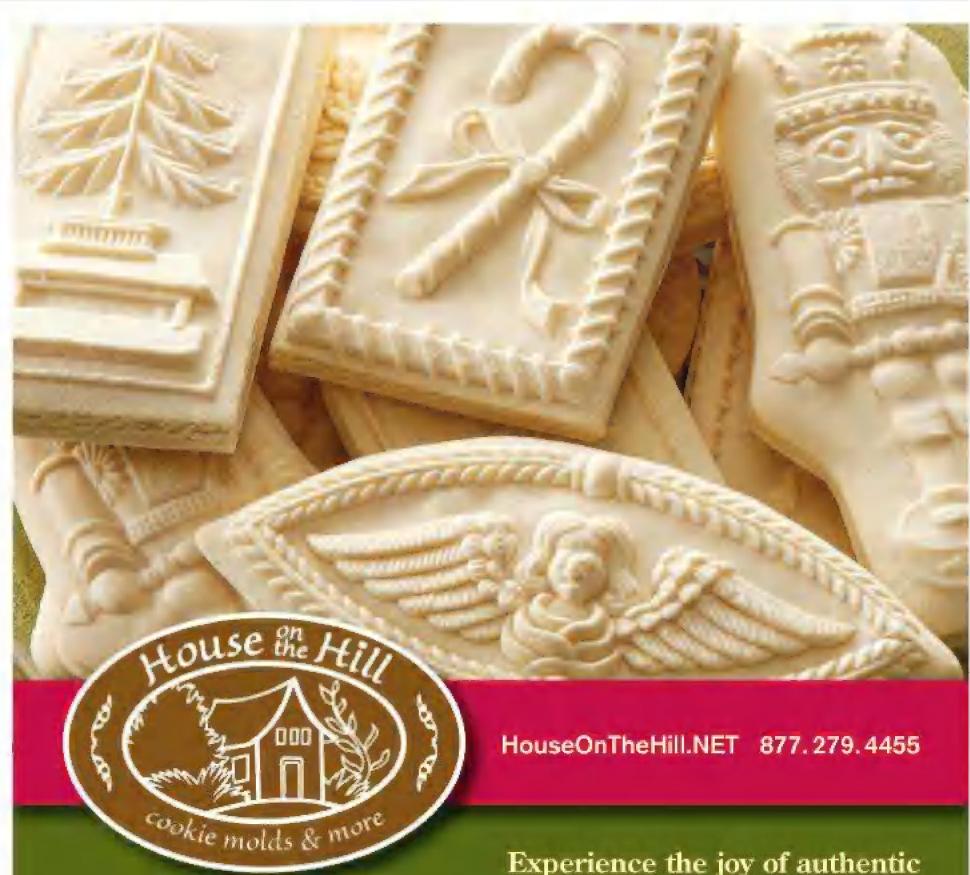
### Cherry Amaretti Strudel

Amaretti, available in specialty markets, are crisp Italian macaroons flavored with bitter almond paste or apricot kernel paste.

Prep: 40 minutes Bake: 25 minutes

Oven: 350°F

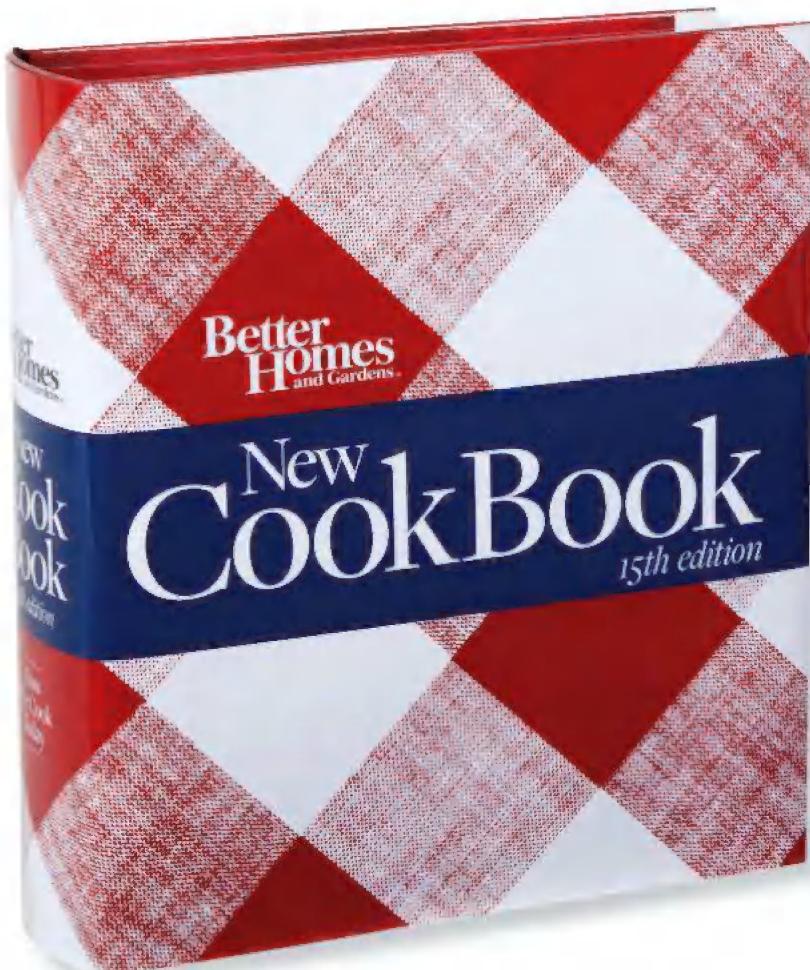
- 1 8-ounce carton mascarpone cheese, softened
- 3 tablespoons granulated sugar
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 1 cup dried tart cherries
- 1/2 cup slivered almonds, toasted
- 8 sheets frozen phyllo dough (14×9-inch rectangles), thawed
- 1/3 cup butter, melted
- 1/2 cup crushed amaretti cookies (about 17 cookies or 2 ounces)
- Powdered sugar
- Whipped cream (optional)



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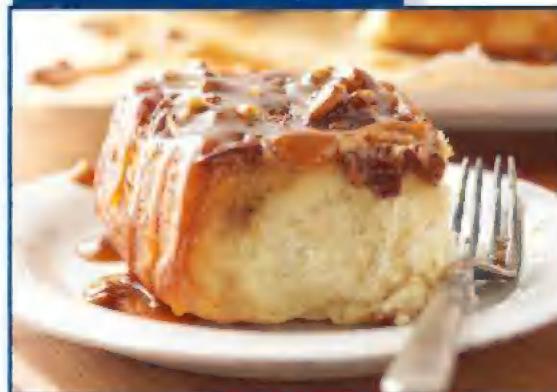
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## Breakfast Casseroles

- Caramel-Pecan French Toast ----- 71
- Egg-'n'-Bacon Breakfast
- Casserole ----- 68
- Ham Soufflé Roll ----- 69
- Horseradish-Ham Potato Bake----- 73
- Overnight Breakfast Pie ----- 67
- Spicy Brunch Lasagna ----- 70

## Cakes & Cupcakes

- Beekeeper's Keeping Cakes ----- 54
- Carrot Cake with
- Honey-Orange Frosting----- 58
- Chocolatey Peppermint
- Cupcakes----- 41
- Dark Chocolate-Raspberry
- Cakes ----- 101
- Lemon Dreams ----- 40
- Mocha-Filled Banana Cakes ----- 42

Piña Colada Cakes ----- 99

Red Velvet Cupcakes ----- 43

## Coffee Cakes

- Apple Kuchen ----- 17
- Blueberry-Peach Custard Kuchen----- 20
- Cherry Cheesecake Kuchen----- 18
- Cinnamon Streusel Kuchen----- 20
- Cinnamon Twists ----- 29
- Dark and Dangerous
- Cinnamon Buns ----- 28
- Honey-Glazed Buttermilk
- Coffee Cake----- 60
- Pecan Browned Butter
- Coffee Cake----- 47
- Plum-Almond Kuchen Roll ----- 19
- Pumpkin-Sour Cream Coffee Cake
- with Pecan Streusel----- 72

## Cookies & Bars

- Almond-Cinnamon Cookies----- 45
- Caramel Chocolitas----- 36
- Chewy Chocolate-Caramel Bars ----- 34
- Chocolate-Hazelnut-Caramel
- Thumbprint Cookies----- 35
- Date-Walnut Honey Bars ----- 53
- Greek Honey-Dipped Cookies----- 59
- Hazelnut Browned Butter
- Shortbread ----- 48
- Incredible Turtle Brownies----- 34
- Lebkuchen ----- 57
- Snickerdoodle Tartlets ----- 37
- Sour Cream Pumpkin Bars ----- 51
- Twixy Shortbread Bars----- 99

## Desserts

- Brownie Butter Bread Pudding ----- 49
- Caramel Soufflés with Blackberries ----- 86



Cherry-Amaretti Strudel	103
Chocolate-Ancho Crème	
Brûlée	102
Cranberry and Orange Strudel	95
Creamy Pumpkin Strudels	96
Crème Brû-latte	64
Green Apple Strudel	
with Vanilla-Basil Sauce	97
Hot Cocoa Soufflé	
with Coffee Ice Cream	84
Maple Crème Brûlée	64
Pear, Vanilla Bean, and Browned	
Butter Crumble	47
Pudding Mix Soufflés	84
Pumpkin-Praline Soufflé	83
Pumpkin Spice Crème Brûlée	63

## Pies & Tarts

Browned Butter Toffee Tartlets	51
Honeycrisp Apple and Browned	

Butter Tart	102
Honey Crunch Chocolate	
Pecan Pie	55
Honey-Pistachio Tart	57

## Rolls & Pastries

Apple Cider Doughnuts	89
Cinnamon Churros	90
Chocolate-Filled Doughnuts	89
Creamy Caramel-Pecan Rolls	31
French Market Beignets	93
Maple-Cranberry-Pecan Sticky Buns	98
Nutmeg Beignets	93
Ooey-Gooey Monkey Bread	26
Orange-Honey Sweet Rolls	26
Our Best-Ever Cinnamon Rolls	98
Peanut Butter Cinnamon Rolls	27
Spectacular Cinnamon-Almond	
Ring	25
Spiced Pumpkin Doughnuts	90

## Scones & Biscuits

Blue Cheese-Walnut Scones	78
Cheesy Potato Corn Scones	80
Peppered Bacon, Green Onion, and Buttermilk Scones	76
Sharp Cheddar Scones with Honey-Mustard Butter	77
Spicy Pepper Jack and Sausage Scones	78
Sweet Potato-Sweet Onion Scones	79
Tomato-Pesto Scones with Kalamata Olives	80

## Extras

Make & Take Mocha	13
Vanilla Sugar	12



73



80



31



57



89



101



83

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A Supplement to  
Christmas Cookies™

# Sweet Inspirations

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Cranberry-  
Macadamia Bars  
p. 9

Glazed  
Almond Sugar  
Cookies  
p. 12

Raspberry  
Ribbon Slices  
p. 15

Easy & delicious  
*holiday recipes* inside!



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inspired  
with





## WHAT A SUGAR COOKIE CAN BE.



Mint Chocolate Chip  
Cookies



Almond Poppy Tea  
Cookies



Red Velvet  
Cookies



Start with Betty Crocker Sugar Cookie Mix and you can go way beyond the sugar cookie with any of our amazing holiday recipes.

For recipes go to [BettyCrocker.com/Cookies](http://BettyCrocker.com/Cookies).

Made with



## Mint Chocolate Chip Cookies

**Prep:** 40 Min. **Start to Finish:** 40 Min.

**Makes:** 36 cookies

### What You'll Need:

1 pouch **Betty Crocker® sugar cookie mix**  
 1/2 cup butter or margarine, softened  
 1/4 to 1/2 teaspoon mint extract  
 6 to 8 drops green food color  
 1 egg  
 1 cup creme de menthe baking chips  
 1 cup semisweet chocolate chunks

1. Mix cookie mix, butter, extract, food color and egg in bowl, until soft dough forms. Stir in creme de menthe baking chips and chocolate chunks.
2. Using small cookie scoop or teaspoon, drop dough 2 inches apart on ungreased cookie sheet.
3. Bake at 350°F for 8 to 10 minutes. Cool 3 minutes; remove from cookie sheet to wire rack. Serve warm or cool completely. Store tightly covered at room temperature.

## Chocolate Chip Biscotti

**Prep:** 20 Min. **Start to Finish:** 1 Hr. 35 Min.

**Makes:** 22 cookies

### What You'll Need:

1 pouch **Betty Crocker® sugar cookie mix**  
 1/3 cup butter or margarine, softened  
 1 egg  
 2 cups semisweet chocolate chips  
 1/4 cup Gold Medal® all-purpose flour  
 1/2 cup toasted chopped hazelnuts  
 1/2 cup cherry-flavored dried cranberries, coarsely chopped



1. Make cookie dough blending cookie mix, butter, egg, flour, hazelnuts, cranberries and 1 1/2 cups chocolate chips until stiff dough forms. Roll half of dough at a time into 8x2 1/2-inch rectangle. Bake at 350°F for 20 to 25 minutes on ungreased cookie sheet. Cool 15 minutes.
2. Cut each rectangle crosswise into 3/4-inch slices. Place slices, cut sides down, on cookie sheet. Bake 10 to 12 minutes, turning once, until crisp. Cool; place biscotti on cooling racks. Cool completely.
3. Microwave chocolate chips on High 30 to 60 seconds; stir until smooth. Drizzle chocolate over one side of each biscotti. Let stand until chocolate is set.



# Welcome!

Welcome to Sweet Inspirations brought to you by Betty Crocker®. This holiday season, be inspired to go beyond the basic cookies with Betty Crocker Cookie Mixes.

Holiday baking is a wonderful time to tap into your creativity. When you open a pouch of Betty Crocker Cookie Mix, you open the door to fresh ideas and the opportunity to experiment with new recipes and flavors. From sugar to chocolate chip, and peanut butter to oatmeal — Betty Crocker offers you a variety of choices that allow you to discover how to turn an ordinary cookie into an extraordinary cookie!

Inside this section, you'll find a variety of delicious recipes for the holidays or for any occasion that calls for a festive treat.

For these and other great baking ideas, visit [BettyCrocker.com/cookies](http://BettyCrocker.com/cookies).



Bake Life Sweeter™

[BettyCrocker.com/cookies](http://BettyCrocker.com/cookies)

# Great things take shape with Betty Crocker® Cookie Mix!



6  
Red Velvet Cookies



8  
Heavenly Chocolate  
Mousse Bars



9  
Cranberry-  
Macadamia Bars



10  
Caramel-Fudge  
Turtle Cookies



11  
Holiday Surprise  
Sugar Cookies



12  
Glazed Almond  
Sugar Cookies



14  
Cran-Pistachio  
Cookies



15  
Raspberry  
Ribbon Slices



16  
Citrus-Kissed Fig  
Thumbprints

advertisement



6 For more great recipes, go to

[BettyCrocker.com/cookies](http://BettyCrocker.com/cookies)



## Red Velvet Cookies

**Prep:** 1 Hr. 10 Min. **Start to Finish:** 1 Hr. 10 Min.  
**Makes:** 36 cookies

**What You'll Need:**

1 pouch **Betty Crocker® sugar cookie mix**  
1/3 cup unsweetened cocoa  
1/4 cup butter or margarine, softened  
1/4 cup sour cream  
1 tablespoon red food color  
1 egg  
3/4 to 1 cup **Betty Crocker® Rich & Creamy cream cheese frosting**  
1/4 cup chopped nuts

1. Mix cookie mix, cocoa, butter, sour cream, food color and egg in bowl until soft dough forms.
2. Roll dough into 1-inch balls; place 2 inches apart on ungreased cookie sheet.
3. Bake at 375°F for 8 to 9 minutes or until set. Cool for 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 15 minutes.
4. Frost cooled cookies with frosting. Sprinkle with nuts. Store tightly covered at room temperature.

**NUTRITION INFORMATION:** 1 Cookie: Calories 140 (Calories from Fat 60); Total Fat 7g (Saturated Fat 4 1/2g, Trans Fat 1/2g); Cholesterol 15mg; Sodium 75mg; Total Carbohydrate 17g (Dietary Fiber 0g, Sugars 13g); Protein 1g  
Percent Daily Value\*: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0%  
Exchanges: 1 Other Carbohydrate; 0 Vegetable; 1 1/2 Fat; Carbohydrate Choices: 1  
\*Percent Daily Values are based on a 2,000 calorie diet.



## Heavenly Chocolate Mousse Bars

**Prep:** 30 Min. **Start to Finish:** 1 Hr. 10 Min.

**Makes:** 36 bars

### What You'll Need:

1 pouch **Betty Crocker® sugar cookie mix**  
1 cup butter or margarine, softened  
1 egg  
1 cup semi-sweet chocolate chips  
1 package (8 oz) cream cheese, softened  
1 cup whipping cream  
1 cup semisweet chocolate chips  
1/2 cup whipping cream

1. Mix cookie dough as directed on package. Spread in bottom of ungreased 13x9-inch pan.
2. Bake at 350°F for 12 to 15 minutes or until light golden brown; cool.
3. Microwave 1 cup chocolate chips uncovered on High 1 to 2 minutes or until melted. In a bowl, beat cream cheese until smooth. Add melted chocolate to cream cheese; blend. Beat 1 cup whipping cream until stiff peaks form. Fold whipping cream into chocolate-cream cheese mixture until well blended. Spread over cooled cookie base. Cover; refrigerate 1 hour or until set.
4. Microwave 1 cup chocolate chips uncovered on High 1 to 2 minutes or until melted. Stir in 1/2 cup whipping cream until blended. Spoon warm chocolate mixture over mousse; spread evenly. Refrigerate 30 minutes or until set. Store tightly covered in refrigerator.

**NUTRITION INFORMATION:** 1 Bar. Calories 180 (Calories from Fat 110); Total Fat 12g (Saturated Fat 7g, Trans Fat 1g); Cholesterol 30mg; Sodium 85mg; Total Carbohydrate 17g (Dietary Fiber 0g, Sugars 11g); Protein 1g  
Percent Daily Value\*: Vitamin A 6%; Vitamin C 0%; Calcium 0%; Iron 2% Exchanges: 1 Other Carbohydrate; 0 Vegetable; 2 1/2 Fat; Carbohydrate Choices: 1 \*Percent Daily Values are based on a 2,000 calorie diet.

# Cranberry-Macadamia Bars

**Prep:** 30 Min. **Start to Finish:** 30 Min.

**Makes:** 40 cookies

## What You'll Need:

1 pouch **Betty Crocker® sugar cookie mix**  
 1/3 cup butter or margarine, melted  
 1 egg  
 1/3 cup butter or margarine  
 1/4 cup packed brown sugar  
 1 cup sweetened dried cranberries  
 1 cup macadamia nuts, coarsely chopped  
 1/2 cup white vanilla baking chips  
 1 teaspoon oil

1. Blend cookie mix, 1/3 cup butter and egg in bowl until soft dough forms.
2. Press dough in bottom of greased 9-inch square pan. Bake at 350°F for 15 minutes.
3. Heat 1/3 cup butter, brown sugar and cranberries over medium heat, stirring constantly, until mixture comes to a boil. Spoon and spread cranberry mixture evenly over partially baked cookie base. Sprinkle with nuts.
4. Bake additional 10 to 15 minutes or until golden brown. Cool completely.
5. In resealable freezer plastic bag, mix baking chips and oil; seal bag. Microwave on High 30 to 45 seconds, squeezing mixture in bag every 15 seconds until smooth. Cut 1/4-inch top from corner of bag; drizzle over bars. Store tightly covered at room temperature.

**NUTRITION INFORMATION:** 1 Bar: Calories 130 (Calories from Fat 70); Total Fat 7g (Saturated Fat 3 1/2g, Trans Fat 1/2g); Cholesterol 15mg; Sodium 65mg; Total Carbohydrate 15g (Dietary Fiber 0g, Sugars 11g); Protein 1g  
 Percent Daily Value\*: Vitamin A 2%; Vitamin C 0%; Calcium 0%; Iron 0% Exchanges: 1 Other Carbohydrate; 0 Vegetable; 1 1/2 Fat; Carbohydrate Choices: 1 \*Percent Daily Values are based on a 2,000 calorie diet.





## Caramel-Fudge Turtle Cookies

**Prep:** 45 Min. **Start to Finish:** 1 Hr. 10 Min.

**Makes:** 36 cookies

**What You'll Need:**

1 pouch Betty Crocker® sugar cookie mix  
 1 cup butter or margarine, softened  
 1 egg  
 2 tablespoons Gold Medal® all-purpose flour  
 12 caramels, unwrapped  
 1 tablespoon milk  
 1 cup Hershey's® hot fudge topping  
 36 Pecan halves

**NUTRITION INFORMATION:** 1 Cookie: Calories 140 (Calories from Fat 50); Total Fat 6g (Saturated Fat 2 1/2g, Trans Fat 1/2g); Cholesterol 15mg; Sodium 100mg; Total Carbohydrate 19g (Dietary Fiber 0g, Sugars 12g); Protein 1g Percent Daily Value\*: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 2% Exchanges: 1/2 Starch; 1 Other Carbohydrate; 0 Vegetable; 1 Fat; Carbohydrate Choices: 1 \*Percent Daily Values are based on a 2,000 calorie diet.

Hershey's is a registered trademark of The Hershey Company and is used under license.

1. Mix cookie dough as directed on package, stirring in flour in bowl.
2. Roll dough into 1-inch balls; place about 2 inches apart on ungreased cookie sheets.
3. Bake at 375°F for 11 to 12 minutes. Cool 1 minute; place cookies on cooling rack.
4. Microwave caramels and milk uncovered on High 1 minute to 1 minute 30 seconds, stirring once, until caramels are melted. Dip one side of each cookie at an angle into caramel mixture to coat top half; spread if necessary.
5. Spread about 1 teaspoon fudge topping on top of each cookie. Place pecan half on topping. Let stand about 15 minutes until toppings are set. Store between layers of waxed paper in tightly covered container at room temperature.

If caramel thickens, add up to 1 teaspoon additional milk and reheat.

**Helpful Hint**

## Holiday Surprise Sugar Cookies



**Prep:** 1 Hr. 15 Min. **Total:** 1 Hr. 45 Min.

**Makes:** 48 cookies

### What You'll Need:

1 pouch Betty Crocker® sugar cookie mix  
 1/3 cup butter or margarine, melted  
 1 egg  
 2 tablespoons Gold Medal® all-purpose flour  
 Red and green food colors  
 16 thin rectangular crème de menthe candies, cut into thirds  
 Assorted Betty Crocker® colored sprinkles, sugars, decors and decorating gels

**NUTRITION INFORMATION:** 1 Cookie: Calories 70 (Calories from Fat 30); Total Fat 3 1/2g (Saturated Fat 1 1/2g, Trans Fat 0g); Cholesterol 10mg; Sodium 35mg; Total Carbohydrate 10g (Dietary Fiber 0g, Sugars 6g); Protein 0g Percent Daily Value\*: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0% Exchanges: 1/2 Other Carbohydrate; 0 Vegetable; 1 Fat; Carbohydrate Choices: 1/2 \*Percent Daily Values are based on a 2,000 calorie diet.

1. Mix cookie mix, melted butter, egg and flour in bowl until soft dough forms. Divide dough into thirds. Tint one-third red and one-third green with food colors; leave one-third plain. Keep dough covered tightly until ready to use.
2. On floured surface, roll each third of dough until 1/8 inch thick. For round cookies, cut with 1 1/2-inch cookie cutter; for square cookies, cut into 1 1/2-inch squares using sharp knife. (Dip cutter or knife in flour for easier cutting.)
3. Place half the cookies 1 inch apart on ungreased cookie sheet. Place 1 candy piece on center of each cookie; top with another cookie. Gently press edges together to seal, using tines of fork. To decorate before baking, sprinkle cookies with colored sprinkles, sugars or decors as desired.
4. Bake at 375°F for 6 to 8 minutes. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely, about 30 minutes. Decorate with gels as desired. Store covered at room temperature.



To toast almond slices, place on baking sheet and bake at 375°F for 5 to 7 minutes or until light golden brown.

Helpful Hint



# Glazed Almond Sugar Cookies

**Prep:** 20 Min. **Start to Finish:** 45 Min. **Makes:** 40 cookies

**What You'll Need:**

1 pouch **Betty Crocker® sugar cookie mix**  
1/2 cup butter or margarine, softened  
1/2 cup chopped slivered almonds  
1/2 teaspoon almond extract  
1 egg  
2 cups powdered sugar  
1/4 teaspoon almond extract  
3 to 7 teaspoons half and half or milk  
1/3 cup almond slices, toasted if desired

1. Mix cookie mix, butter, almonds, extract and egg in bowl until soft dough forms.
2. Roll dough into about 40 (1-inch) balls. Place about 2 inches apart on ungreased cookie sheets.
3. Bake at 375°F for 7 to 9 minutes. Cool; place cookies on cooling racks. Cool completely.
4. In a bowl, mix powdered sugar, 1/4 teaspoon extract and just enough milk until glaze is spreadable but thick. Spread glaze onto each cookie; top with 3 almond slices. Store tightly covered at room temperature.

**NUTRITION INFORMATION:** 1 Cookie: Calories 110 (Calories from Fat 45); Total Fat 5g (Saturated Fat 2g, Trans Fat 1/2g); Cholesterol 10mg; Sodium 55mg; Total Carbohydrate 16g (Dietary Fiber 0g, Sugars 11g); Protein 1g Percent Daily Value\*: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0% Exchanges: 1 Other Carbohydrate; 0 Vegetable; 1 Fat; Carbohydrate Choices: 1  
\*Percent Daily Values are based on a 2,000 calorie diet.



## Cran-Pistachio Cookies

**Prep:** 40 Min. **Start to Finish:** 1 Hr. **Makes:** 48 cookies

### What You'll Need:

1 pouch **Betty Crocker® sugar cookie mix**  
1 box (4-serving size) pistachio instant pudding and pie filling mix  
1/4 cup Gold Medal® all-purpose flour  
1/2 cup butter or margarine, melted  
2 eggs  
1 cup dry-roasted salted pistachio nuts, chopped  
1/2 cup dried cranberries, chopped

1. Mix cookie mix, pudding mix and flour in bowl. Stir in melted butter and eggs until soft dough forms. Add pistachios and cranberries; blend well.
2. Using small cookie scoop or teaspoon, drop dough 2 inches apart on ungreased cookie sheet. Press with fingers to slightly flatten.
3. Bake at 350°F for 9 to 11 minutes. Cool for 2 minutes; remove from cookie sheet to wire rack. Cool completely. Store tightly covered at room temperature.

**NUTRITION INFORMATION:** 1 Cookie: Calories 90 (Calories from Fat 40); Total Fat 4 1/2g (Saturated Fat 1 1/2g, Trans Fat 0g); Cholesterol 15mg; Sodium 85mg; Total Carbohydrate 12g (Dietary Fiber 0g, Sugars 7g); Protein 1g Percent Daily Value\*: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0% Exchanges: 1/2 Starch; 1/2 Other Carbohydrate; 0 Vegetable; 1/2 Fat; Carbohydrate Choices: 1 \*Percent Daily Values are based on a 2,000 calorie diet.

# Raspberry Ribbon Slices



**Prep:** 30 Min. **Start to Finish:** 1 Hr.

**Makes:** 36 cookies

**What You'll Need:**

1 pouch **Betty Crocker® sugar cookie mix**  
 1 cup butter or margarine, softened  
 1 egg  
 3 tablespoons Gold Medal® all-purpose flour  
 3 tablespoons seedless raspberry, apricot or  
 your favorite jam  
 3/4 cup powdered sugar  
 2 to 3 teaspoons milk

**NUTRITION INFORMATION:** 1 Cookie: Calories 100 (Calories from Fat 35); Total Fat 4g (Saturated Fat 2g, Trans Fat 1/2g); Cholesterol 15mg; Sodium 60mg; Total Carbohydrate 15g (Dietary Fiber 0g, Sugars 9g); Protein 0g Percent Daily Value\*: Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 0% Exchanges: 1 Other Carbohydrate; 0 Vegetable; 1 Fat; Carbohydrate Choices: 1 \*Percent Daily Values are based on a 2,000 calorie diet.

1. Mix cookie dough as directed on package, adding flour; blend. Divide dough into thirds. Shape each third into 12-inch log. Place logs 3 inches apart on 2 ungreased cookie sheets.
2. Bake at 375°F for 15 to 18 minutes or until edges are light golden brown. Cool 5 minutes.
3. Using handle of wooden spoon, make depression about 1/2 inch wide and 1/4 inch deep lengthwise down center of each roll. Fill indentations on each roll with generous tablespoon jam. Cool; place on cooling rack. Cool completely.
4. Mix powdered sugar and just enough milk for drizzling consistency; blend. Drizzle icing over cooled logs. Cut each roll diagonally into 12 pieces. Store tightly covered at room temperature.





## Citrus-Kissed Fig Thumbprints

**Prep:** 30 Min. **Start to Finish:** 55 Min.

**Makes:** 48 cookies

### What You'll Need:

1 pouch **Betty Crocker® sugar cookie mix**

3 tablespoons Gold Medal® all-purpose flour

1/2 cup butter or margarine, melted

1 teaspoon grated lemon peel

1 teaspoon grated orange peel

1/2 teaspoon vanilla

1 egg

1/3 cup fig preserves

1 teaspoon coarse sugar, if desired

1. Mix cookie mix, flour, melted butter, lemon peel, orange peel, vanilla and egg in bowl until soft dough forms.
2. Roll dough into 1-inch balls; place 2 inches apart on ungreased cookie sheet. Using thumb or handle of wooden spoon, make indentation in center of each cookie. Spoon about 1/4 teaspoon preserves into each indentation.
3. Bake at 375°F for 7 to 9 minutes. Cool 2 minutes; remove from cookie sheet to wire rack. If desired, sprinkle with coarse sugar. Cool completely. Store tightly covered at room temperature.

For nutritional information, go to [BettyCrocker.com](http://BettyCrocker.com)

## One mix, endless possibilities

This holiday season discover the joy of tapping into your creativity with Betty Crocker® Cookie Mix. See how adding just a few simple ingredients can turn an ordinary cookie into an extraordinary cookie.

Whether you are baking for friends and family or a splashy party, Betty Crocker Cookie Mix gives you the freedom to discover and craft new cookies that will delight you.

From bars to biscotti, sandwich cookies to fruit-filled treats — the possibilities are endless. **For more great recipes, go to [BettyCrocker.com/cookies](http://BettyCrocker.com/cookies)**



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